

- Easy No Sweat Recipe -

Crispy Apple Wontons

1/4 cup unsalted butter
2 apples, peeled, cored, and chopped into 1/2-inch cubes
2 tbsp packed light brown sugar
pinch salt
1 tbsp dark rum
about 15-20 wonton or egg roll wrappers (3" x 3")
1 egg, beaten
vegetable oil, for frying
Cheeky Chickadee Spice Sugar, for sprinkling
1 lemon, cut into wedges
Vanilla ice cream



Step 1



Step 2



Step 3

1. Melt butter in a medium skillet over medium heat. Add the cubed apples and sauté until tender, about 5 minutes.
2. Add the brown sugar and season with a pinch of salt. Stir to dissolve the sugar.
3. Very carefully add the rum (it will bubble and splatter). Stir until a slightly thick sauce forms. Set aside to cool *completely*.

Recipe continued on the next page.

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Kitchen Hero Tip!



These delectable treats could be a cousin of the famous 'Killaloe Sunrise' *Beaver Tail*.
The squeeze of lemon is essential
- don't skip it!

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Apple Wontons, cont'd

Step 4



4. To prepare the wrappers, lay one wonton sheet on a clean counter. Using a pastry brush, brush along the edges with a bit of the beaten egg. Spoon about 1 tsp of apple mixture onto the centre of the wrapper. Fold over to create a triangular turnover. Press edges to seal.

Set on a lined cookie sheet. Allow about 15 minutes for the edges to seal. Repeat the procedure with the remaining wontons.

Step 5



5. Heat a clean medium or large skillet with about 1" of vegetable oil; heat to about 365°F (185°C).

Double check the seal on each wonton, then add 2-3 filled wontons to the hot oil. *Turn them over immediately to prevent the edges from curling.* Cook 5-10 seconds and then turn them over again to brown the other side. Total cooking time will be about 1 minute.

Remove to a plate lined with paper towel and sprinkle over with the **Cheeky Chickadee**.



Serve warm with a squeeze of fresh lemon and vanilla ice cream.

