

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

(41) Fried Won Ton Appetizer

12 pieces won ton skins

3 oz ground pork

Pinch of salt

1 egg white

Oil for deep frying

1. Mix ground pork with salt and egg white.
2. Pick up 1/2 teaspoonful ground pork and place it in the won ton skin. Fold the corner of won ton skin to cover meat.
3. Deep fry won tons until meat is done.

Kwan's comment: Fried won ton is easy and simple to make. Taste depended on the sauces that come with the fried won ton. Use plum sauce or sweet and sour sauce would be good.