

The Limehouse Restaurant Recipes
by Kwan Y. Jung, 1988

The following recipe was found on a draft.

(50) Sweet and Sour Fried Won Ton Appetizer

30 won ton skins
2 oz ground pork
1 oz baby shrimp, minced
1 egg
Pinch of salt
Shake of white pepper
1/2 cup sugar
1/2 cup vinegar
1 cup tomato puree
1 cup water
oil for frying
1 cup water
Cornstarch solution

Mix tomato puree, sugar, water and vinegar then boil and add cornstarch to make sweet and sour dipping sauce.

Mix pork, shrimp, egg, salt, white pepper and ½ teaspoon sugar in a bowl as filling.

Roll filling in one corner of won ton skin then fold in two corners across to make a triangle. Fold in the two corners across the center and use additional egg to hold edges together.

Deep fry in oil until golden brown.