



## JALAPENO DILL PICKLE WONTONS

1 brick (250 g) cream cheese,  
softened

1 ½ Tbsp. **Jalapeno Dill Pickle Hot  
Sauce**

½ jalapeno pepper, very finely diced

1 tsp. **Oh! So Onion**

24 store bought wonton wrappers

1 egg, beaten

Oil for frying

Combine cream cheese, **Jalapeno Dill Pickle Hot Sauce**, diced jalapeno and **Oh! So Onion**; mix well. Place a wonton wrapper on a flat surface and drop a teaspoon of the cream cheese mixture into the centre. Brush the edges of the wonton with the egg, fold over and pinch edges. Repeat with remaining wontons. Heat 4" of oil in a deep pan to 350°F. Fry 5-6 wontons at a time, turning them as needed to make sure they brown evenly. This process should take about 3-5 minutes. Drain the cooked wontons on paper towels and repeat the frying process with remaining wontons.

