

RECIPE

# Pepper Wine Jelly Rangoon



Ready in **10 minutes**

Makes **12 Rangoons**

## Ingredients

- 12 wonton wrappers
- 6 tsp Pepper Wine Jelly or Basil Pinot Noir Jelly
- 6 tsp cream cheese

## Preparation

1. In a straight edged saute pan, heat  $\frac{1}{2}$  inch of cooking oil over medium heat.
2. Lay out wonton wrappers. Take a fork and poke the wonton wrapper twice to create a few ventilation holes. Into the center of each put  $\frac{1}{2}$  teaspoon of cream cheese. Spread cream cheese out on one half a bit. Top cream cheese with  $\frac{1}{2}$  teaspoon of Wine Jelly.
3. With a small bowl of water handy, dip your finger in the water and run it along two adjoining sides of the wonton wrapper. Fold wonton into a triangle, pressing the edges together really well to create a tight seal. Repeat until all 12 wontons are stuffed and sealed.
4. Test to see if oil is hot by using a piece of wonton wrapper not being used for the rangoons. If the test piece sizzles and turns golden brown after about 10 seconds, you are ready. Put rangoons into the oil for 10 seconds on each side and when golden brown, remove from oil and place on a paper towel. Serve immediately.