

## **RACY WASABI SHRIMP WONTONS**

Submitted by: LesliAnn Finch, MT

- 4 oz. cream cheese softened
- ½ can baby shrimp, drained and rinsed
- TSG Tearless Onion and Chives**, to taste
- 1 dozen wonton wrappers
- ½ cup **TSG Racy Wasabi Raspberry Mustard**

1. Using a mixer, whip cream cheese.
2. Stir in baby shrimp and Tearless Onion & Chives.
3. Place 1 Tbsp. mixture in center of wonton wrapper. Moisten edges and fold on the diagonal pinching together.
4. Cook 3-4 wontons, at a time, in a saucepan with heated oil of choice and fry until light brown and crisp.
5. Use on paper towels to absorb excess oil and serve with Racy Wasabi Raspberry Mustard.