



Powdered Crispy Wontons

Makes: about 100 pieces

Prep Time: 5 minutes Cook Time: 25 minutes

Total Time: 30 minutes

- 12 ounces wonton wrappers
- 1 cup vegetable or avocado oil
- 1/2 cup powdered sugar

Cut wonton wrappers in half on the diagonal.

Heat oil in a wok or deep-sided heavy frypan to medium heat. The heat is correct when you drop the wrapper into the oil and it bubbles up quickly and starts to crisp the wrapper immediately.

Gently add a handful of wrappers at a time. Turn them over when they start to brown. Once the second side has browned, remove from oil and place on a paper towel-lined baking sheet to drain. This should take about one or two minutes per batch. Keep an eye on them and adjust the heat if they get too dark. Continue until all of the wrappers have been fried. You may need to add oil if it gets low.

Once all of the wrappers have been fried, remove the paper towel and spread out on the sheet (you may want to use a second sheet). Sift powdered sugar over top of the wrappers.

Enjoy!