

# LIGHT AND CRISPY WONTON CHIPS (DEEP FRIED)

Serving Size: Single serving to Group

## INGREDIENTS

1 Package of wonton wrappers, any brand (Great way to use partial packages!)

Oil, neutral in flavor enough to be 1/2 inch deep inside the pot

\*\*\*Please note: The wrappers become dry and brittle when exposed to air for an extended amount of time. Limit exposure to the air by cutting only one end of the package. Also, save any unused wrappers in the original packaging by tightly covering with plastic wrap. Now, place inside a Ziploc bag and press out any air. Store the bag in the refrigerator or for longer storage in the freezer. Over time the wrappers will still begin to dry and become brittle so use as quickly as possible.

## DIRECTIONS

### Separate and cut the wonton wrappers

First, separate the wrappers by peeling the sheets apart. The wrappers cook quickly in the oil so separating the wrappers makes the frying easier and faster.

The wrappers can be cut to any desired size and shape. Cut the wrappers in half vertically to create rectangles. Or cut on the diagonal from one corner to the opposite corner for triangles. Cut a few wrappers at a time.

Make wonton chip garnish by cutting the rectangular pieces into 1/8 inch strips on the shorter side. This makes a great decorative topping on salads or on hummus etc.

### Prepare the oil

Place oil in a heavy gauge pot, enough to be about 1/2 inch deep. The wrappers do not need a large amount of oil to fry. Use a 3 quart pot or larger but keep in mind the wrappers fry quickly so larger means working very quickly.

Turn the stove to medium. The oil is ready when a small strip of wrapper rises immediately to the top and the oil bubbles quickly.

When the oil is ready, place wrappers in the pot without overcrowding. Work quickly and flip the wrappers once the edges begin to brown. Continue to flip until golden in color and then remove from the oil to a baking sheet lined with paper towels and a cooling rack.

If making garnish, have a skimmer and resting plate ready to quickly remove the fried wonton strips from the oil. These cook quickly!

Monitor the heat of the oil, turn down the stove if the wrappers begin to brown too quickly.

Tip: This oil will be quite “clean” and can be reused again. Store in a container with a tight fitting lid. Avoid saving any of the stray flour or wonton pieces that settle at the bottom of the pot.

### Storing wonton chips

Chips can be stored in an airtight container or Ziploc bag for a few days.

### Serving

Try Mae Ploy as a dipping sauce!

Enjoy!