

Cream Cheese Wonton, with Apricot Preserves



Total Time: 20 Minutes.

Ingredients:

- 1/2 block (4 ounces) cream cheese, softened
- Apricot Preserve (or Plum, Cherry)
- 16 wonton wrappers (For even simpler recipe, follow Directions and use frozen Wonton Cups)
- Hot oil, for frying

Instructions:

- In a large bowl, mix the cream cheese, and 4 Tbs of Apricot Preserve, just enough to make the cream cheese orange.
- Arrange the wonton wrappers on a flat surface. Dollop about a teaspoon of the cream cheese mixture in the center of each wrapper. Dip your finger in a little water and run along the edges of the wrappers. Pull the edges together and twist to seal. Continue until all the wontons are filled and sealed.
- Bring the oil to high heat. In batches, fry the wonton bombs until golden brown and crispy, about two minutes per batch (or less). Continue until all the wonton bombs are fried. Place them on paper towels to drain.
- Place 6 Tbs of Apricot jam into a small microwave safe bowl.
- Microwave on HIGH FOR 10-15 seconds- just until melts. (** watch it doesn't boil)
- Serve immediately with dipping sauce.

