
Spicy Kim Chee Aioli Won Tons

Total time: 40 min Yield: 30 won tons

Ingredients

1 lb ground pork
1/4 lb shrimp (diced very small - can be coarsely pulsed in a food processor)
2 Tbsp green onions (diced)
1 tsp ginger pieces (soaked with rice wine)
1/2 tsp kosher salt
1/2 tsp white pepper
1 Tbsp sesame oil
1 Tbsp cornstarch
2 Tbsp water
won ton wrappers
1 cup mayonnaise
1/2 cup chopped kim chee
1 clove garlic (minced)
2 Tbsp sesame seeds
1 1/2 tsp sugar
1 tsp rice wine
1 tsp chili oil
1 tsp shichim or ichimi (optional)

Prep Time: 40 min Total Time: 40 min

Instructions

In a large bowl, mix together pork, shrimp, green onions, wine (drain out the ginger and discard), salt, white pepper, sesame oil, cornstarch and water.

Place a tablespoon of filling onto the center of the won ton wrapper. Wet the edges of the wrapper, fold up to make a triangle and seal all edges well. Next, wet the two opposite corners of the wrapper and bring them together, making the won ton look like a little boat. Mix all sauce ingredients (mayonnaise, kim chee, 2 tablespoons diced green onions, garlic, sesame seeds, sugar, rice wine, chili oil, shichimi) together and set aside.

Heat oil for frying on medium-high heat. When hot, fry won tons until golden brown, about 10 minutes. Make sure insides are cooked. Serve with sauce and some extra Kim Chee on the side.

Note: Won Ton can be made ahead of time and frozen. Make sure won tons are not overstuffed if freezing because they will expand.

Recipe brought to you by:

Chef Joanne Chang

Source:

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