

INGREDIENTS:

- 8 ounces cream cheese 1 package, softened
- 1-2 ounces shredded cheese, if desired
- ⅓ teaspoon garlic powder
- ½ teaspoon sugar
- 2 teaspoons diced green onion
- 16-24 wonton wrappers
- Capital City Mambo sauce
- sliced green onions and crumbled bacon

DIRECTIONS

- In a mixing bowl, combine cream cheese, garlic powder, sugar and green onion.
- Place wonton wrappers on a clean, flat surface.
- Drop a teaspoon of cream cheese mixture in the middle of each wonton wrapper.
- Brush the edges of the wonton wrappers with water.
- Pinch the corners of each wonton wrapper together in the center.
- To deep fry, start with the driest wontons as they are the ones that you made first.
- Heat oil to 350°F/180°C. Drop the wontons in hot oil, and fry in batches for just 3 minutes and golden brown moving them around so they fry evenly.
- To pan fry: Place 6-8 wontons at a time in the hot oil, turning them as needed, until evenly browned (about 3-5 minutes).
- Carefully remove wontons from hot oil and place on a plate covered with a paper towel to absorb excess oil.
- Garnish and serve with dipping sauce.

Source: Brian Roche – Smokin Roche’s BBQ