

Tames' Shrimp Won Tons

Ingredients

1 lb. uncooked shelled shrimp (30-40 count size)
1) 8 oz. can water chestnuts drained
2-3 stalks of celery washed and trimmed of leaves
1 package won ton wrappers
Plastic wrap
Oil
Favorite dipping sauces

Utensils

Food processor
Teaspoon
Small bowl
2 Plates
Heavy deep skillet
Tongs
Paper Towels
Small bowls for sauces
Spoons
Serving platter

Pour water into a small bowl and cover one plate with paper towels. Place the shrimp, water chestnuts, and celery in a food processor and process until smooth. Place 1 teaspoon of mixture in the center of a won ton wrapper. Wet two edges before folding on the diagonal and press to seal. Place uncooked won tons on a plate. You can cover the plate with plastic wrap if the won tons begin to dry out. Continue until all of the mixture and wrappers are used. Heat oil in a heavy deep skillet and fry the won tons, turning once during cooking. Drain on a paper towel covered plate, then transfer to the serving platter and keep warm while the other won tons are being cooked. Serve with dipping sauces.