

Sausage Wonton Cups



RANDY'S EAT SHOP
Recipes that Rock!

- 1 Lb. ground pork sausage
- 1 medium onion, chopped
- 2 garlic cloves, pressed
- 8 oz cream cheese (chunk)
- 2 - 3 Tbsp jalapeño, chopped
- 1/4 tsp red pepper flakes
- 1 Tbsp fennel seed, crushed in mortar & pestle
- 1-2 tsp ground sage
- 8 oz sharp cheddar
- 24 wonton wrappers
- Olive oil

Take wontons out of refrigerator and, in their package, let warm up to room temperature.

Place raw meat in a medium bowl and add red pepper flakes, sage, and fennel seed — mix into the raw meat. In a frying pan add onion, garlic, jalapeño and sauté until soft and translucent. Add seasoned sausage to onion and cook mashing with potato masher to break up meat. Cook until no longer pink.

Remove pan from heat, spread meat to create a clear spot in the center of the pan. Place the chunk of cream cheese (8 oz) in center of pan and cover with hot meat to soften. After a few minutes, use potato masher to thoroughly mix meat and cream cheese together. Set aside.

Using a 24 cup mini muffin pan, lightly oil each cup. Use one “pliable” wonton per cup and press each wonton into each cup without breaking or splitting the wonton so that the wonton is open on the top ready for filling. Bake for 6 minutes at 350 degrees.

Now that the wontons are firm and crisp, scoop the sausage mixture into each wonton cup, distributing the mixture so all 24 cups are evenly filled. Top each cup with a pinch of grated sharp cheddar cheese*. Bake another 6 minutes to melt the cheese and finish browning the wontons. Remove from oven and let cool several minutes.

* Buy cheese in a block and grate it yourself because it melts better. Pre-grated cheese is coated with cellulose to prevent the cheese from caking and clumping in the plastic bag in which it is sold. Because of that, it doesn't melt as easily and nicely, and . . . who wants to eat cellulose!

Enjoy! And remember, every day is Friday on the patio.