



WONTON LOX PURSE

Golden Tiger®

4x4 Custom Wonton Wrappers are stuffed with cream cheese, smoked salmon, red onion, and capers, then fried and rolled in everything bagel seasoning. Yield: 4 Servings

Ingredients:

20 Each	4x4 Custom Wonton Wrappers [#54015], Thawed
1–8 Oz. pkg	Cream Cheese, Softened
1 Tbsp.	Red Onion, Minced
1 Tbsp.	Capers, Chopped
½ tsp.	Dill
To Taste	Salt & Black Pepper
4 Oz.	Smoked Salmon, Flaked
As Needed	Water
Garnish	Everything Bagel Seasoning

Directions:

1. In a mixing bowl combine cream cheese, red onion, capers, dill, and salt and pepper, and mix thoroughly.
2. Gently fold smoked salmon into cream cheese mixture.
3. Place 1 Tbsp. of the cream cheese mixture in the center of a **4x4 Custom Wonton Wrapper**.
4. Fold the purse by joining the opposite corners of the **4x4 Custom Wonton Wrappers** with a little water on the edge to seal the purse.
5. Deep fry the purses for 30 seconds until golden brown.
6. Toss the purses in everything bagel seasoning and serve.