



SMOKED BRISKET WONTONS

Operation BBQ Relief

WHAT YOU NEED

For filling:

8 oz chopped, smoked brisket
3 oz shredded pepper jack cheese
1 tbsp chopped cilantro
½ tsp Operation BBQ Relief
Sweet & Smoky Rub
¼ tsp kosher salt
1 oz your favorite BBQ sauce

12 wonton skins
¼ cup water
Canola oil for frying

For Garnish:

1 cup apple coleslaw
1 tbsp pickled red onions
1 tbsp your favorite BBQ sauce
2 tsp thinly sliced green onions

USEFUL TIP

Wonton wrappers can dry out quickly. Be sure to prepare your filling before opening the package of wonton wrappers. Fry them right after filling or cover your filled wontons with plastic wrap till you are ready to fry them.

PREPARATION

1. Place the canola oil in a saucepot with high sides and place over a medium flame. You want the oil to heat to 350°F.
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2. In a large mixing bowl add the chopped brisket, shredded cheese, chopped cilantro, Operation BBQ Relief Sweet & Smoky Rub, kosher salt and barbecue sauce. Mix well.
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3. Place the wonton skin on a cutting board and coat the edges lightly with water.
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4. Place one ounce of filling in the center of the wonton in an oblong shape. Fold the wet wonton over to form a triangle, make sure there is no air in with the filling.
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5. Gently roll the wide side up to the point leaving 1" from the point. Brush the ends of the wonton lightly with water and fold over to connect to each other, leaving the point facing up.
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6. Fill the remaining wontons using the same procedure.
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7. Drop the wontons in the hot oil and fry until golden brown. This will take approximately 1 to 2 minutes.
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8. While the wontons are cooking, place the apple coleslaw down the center of a plate. Sprinkle the pickled red onions over the top of the apple coleslaw.
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9. Remove the wontons from the oil and drain the grease well.
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10. Place the wontons in a line on top of the pickled onions and coleslaw. Drizzle with your favorite barbecue sauce and garnish with sliced green onions.