Dark Sweet Wanton

by Sheila Lancaster

Banana Chocolate Wonton Poppers Just a Taste And now, my sweet, I'll tell you what we're going to do." He began to talk. Laura Quayle lay in the darkness looking at the ceiling. She listened to Quayle's voice, low and deep, as she spoke of things she had heard others say. She closed her eyes and dreamed.

Recipe:

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Ingredients:

- 1 lb wonton wrappers
- 1 lb ground pork
- 1 lb ground shrimp
- 1/2 cup chopped green onions
- 2 tsp minced garlic
- 1 tsp minced ginger
- 2 tbsp soy sauce
- 1 tbsp rice wine
- 1 tsp sugar
- 1 tsp cornstarch
- 1 tbsp vegetable oil

Instructions:

1. Mix pork, shrimp, green onions, garlic, ginger, soy sauce, rice wine, sugar, and cornstarch.
2. Heat oil in a wok over high heat. Add the mixture and stir-fry for 2 minutes.
3. Add water to the wok and simmer for 5 minutes, covering the wok.
4. Serve hot.

Note: This recipe is inspired by the traditional Chinese dish of wonton, which is known for its delicate, thin dumpling skin and flavorful filling. The addition of pork and shrimp gives the dish a rich, savory taste, while the green onions and garlic add a fresh, aromatic note. The soy sauce and rice wine enhance the umami flavor, while sugar balances the dish's overall taste. This dish is best enjoyed with a bowl of hot, steamed rice or a side of chopsticks.
The Wanton Mee seemed to be done Malaysian-style with a dark, almost sticky sweet sauce as base. Some may feel that the sauce can be too