

Lobster Cheese Puffs



Preparation Time: 40 minutes

INGREDIENTS:

1 pkg.	(8 oz.) Louis Kemp Lobster Delights®
2 tsp.	teriyaki marinade
1 tsp.	minced garlic
4 tbsp.	sliced green onion
2 tbsp.	minced celery
4 oz.	softened cream cheese
1 pkg.	won ton wrappers
	water or egg white for sealing won tons
½ cup	dipping sauce: teriyaki marinade

In a mixing bowl lightly shred the Lobster Delights. Add the next 5 ingredients and stir to combine. Lay the won ton wrapper out on a clean dry work surface with the corners turned in a diamond shape. In the center of each won ton place approximately 2 tsp. of the filling. Moisten the top half of the diamond with dab of water or egg white, and bring the bottom half up, sealing the triangle. Turn the two side points of the triangle towards each other and press the tips together. Store covered lightly on a baking sheet, refrigerated, until needed.

To cook: Place in a fryer preheated to 360° F, or a hot wok with preheated oil for approximately 5 minutes until golden brown and crispy. Rotate occasionally. Remove from oil, drain and serve with dipping sauce.

Option: garnish with thinly sliced green onions and toasted sesame seeds.

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