



TURKEY DINNER LEFTOVER FRIED DUMPLINGS PAIRED WITH CRANBERRY SESAME SOY SAUCE

TURN YOUR LEFTOVERS INTO A FUN AND TASTY APPY! – YIELD 20 PCS

INGREDIENTS

DUMPLINGS:

- o 1 Cup Shredded Turkey
- o 1 Cup Shredded Squash or other Veg Substitute
- o 1 Cup Stuffing
- o 1 TBSP Chicken Bouillon (salted)
- o 1 TBSP Paprika
- o 2 Cups Oil
- o Small dish cold water
- o Wonton Wrappers

SAUCE:

- o 1/2 Cup Cranberry Sauce
- o 1/2 TSPN Molasses
- o 1/4 Cup Soy Sauce
- o 3 TBSP Sesame Oil
- o 4 Cloves Minced Garlic
- o 2 TBSP Beef Bouillon (sub gravy if you wish!)

INSTRUCTIONS

1. Combine all sauce ingredients in a pan and heat on high for 6 min, rest on low for additional 8-10 min while making dumplings.
2. Mix and Mash dumpling ingredients together into filling.
3. Place 6 wontons at a time on a dry surface.
4. Place 1 TBSP of filling in the centre of each wrapper.
5. Dip a finger in water and finger it on top and right edge of wonton.
6. Fold left bottom corn up to top right corner keeping filling into centre and press joining edges together tightly to seal the wonton wrap edges together.
7. Pick the dumpling up and press edges together again nice and tight, then store in a dish with a moist cloth. Repeat as many times as you want dumplings!
8. Remember wontons dry out quickly, so if taking a break rest under moist cloth.
9. Pour oil into a medium sized non-stick pan and turn on 3/4 to high heat for 5 minutes.
10. Place dumplings in the hot oil and fry each side for 1.5 minutes until golden brown. Plate and drizzle cranberry sauce over top!

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SAUCE ON YER CHIN**

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