

## BLACKBERRY & CHEVRE WON TONS

30 Won ton skins or 30 round wraps for potstickers

1 pound Chevre (creamy goat cheese)

1 basket fresh blackberries or 1 package frozen blackberries, do not thaw

Powdered sugar

Vegetable oil for deep frying

over please 🇺🇸 🇨🇦

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Lay won ton skins on a counter. Place a scant teaspoon of cheese in the middle. Put 1 blackberry, fresh or frozen, on top of the cheese, and a pinch of powdered sugar on top of the berry. Moisten the edges with water, and fold in half.

Heat about 1/8 inch oil in a heavy sauté pan over moderately high heat. When the oil is hot, lay in only enough won tons so they are not crowded. Fry on one side until lightly browned and then turn them over. Each side takes only about 30 seconds. Place finished won tons on paper toweling. Fry remaining won tons and serve immediately.