

Wontons With Spicy Sauce

Ingredients

20 Wontons
2 T Soy Sauce
1 T Chili Oil Sauce
1 T Chili Oil
1 1/2 T Black Vinegar
1 t Sesame Oil
1 t Sugar
3 clv Garlic (minced)
1 Green Onion (chopped)

Instructions

1. In a medium bowl whisk together all ingredients except wontons and green onions. Set aside until ready to use.
2. Bring a large pot of water to boil. Add in wontons. Cook until the water starts to boil again. Add in a cup of cold water. Bring to a boil again and add one more cup of cold water. Once it starts boiling again, and the wontons are floating, they should be cooked through. Cut into one to test if unsure.
3. Use a slotted spoon to transfer the wontons to a large bowl. Pour the sauce over the top. Garnish with green onions. Gently stir the wontons until well coated. Serve immediately.