



Collard green wontons

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 bunch of collard greens; rinsed, de-stemmed, and roughly chopped
- 1 small onion diced
- 2 cloves of garlic
- 1 tablespoon crushed red pepper
- 4 oz. smoked meat or ham hock or chicken
- salt and pepper
- 8 oz package softened cream cheese
- 60 to 70 wonton wrappers
- 2 egg whites
- vegetable or peanut oil for deep-frying

Instructions

This is a recipe from Paula Deen's food network show. These are easy and delicious! I love them! They're especially awesome when you use canned collard greens, glory brand is the best! You could also easily make them vegetarian by omitting the meat

stock and using vegetable.

- Saute onions and garlic until soft and fragrant.
- Add meat, crushed red pepper, salt and pepper to taste and cover with 1 1/2 quarts of water and simmer for about an hour.
- Meanwhile, remove the stem of the collard greens by running your fingers down the back of the green with fingers on either side of the stem. Roughly chop.
- Once meat is cooked remove from stock and add greens. Simmer greens for an additional hour until soft and tender.
- When greens are finished remove them from stock and place in a large bowl with cream cheese. Mix.
- Place 1/2-1 tsp of the mixture in each wonton wrapper and seal the edges with egg whites.
- Heat about 2 to 3 inches of oil in a large pot to 350 degrees fahrenheit. Fry each wonton for 2 to 3 minutes. Drain on paper towels. Serve hot! :)