

MEXICAN WON TONS



- 1/2 lb ground beef
- 1/2 pound ground pork
- 1/2 (4 oz) can diced green chiles
- 1/2 cup minced green onions
- 1/4 cup chopped cilantro
- 2 cloves garlic, minced
- 1/4 t oregano, crushed
- 1/4 t cumin seeds, crushed
- 1 t salt
- 1/4 t pepper
- 1 1/4 (12 oz) packages won ton wrappers

Salsa

Combine beef, pork, chiles (set aside remaining chiles for salsa), green onions, cilantro, garlic, oregano, cumin, salt and pepper. Spoon about 1 t filling in center of each won ton wrapper. Moisten edges. Fold each won ton in half into a triangle. The two center points should be about 1/2 inch apart. Pull two bottom corners down, moisten top of one corner, pinch two corners together. Cover won tons until all are wrapped. Deep-fat fry at 400 degrees about 2 minutes or until golden brown. Drain on paper towels. Serve with salsa. Makes 5 1/2 dozen.

SALSA

- 3 small tomatoes, cut-up
 - 1/2 (4 oz.) can diced green chiles.
 - 1/3 cup sliced green onions
 - 1/4 cup water
 - 3 sprigs cilantro
 - 1/4 t sugar
- Put tomatoes, green chiles, green onions, water, cilantro and sugar in blender or food processor. Process until almost smooth.