



*earth's
fruit
comes
full
circle*

Spiced Apple Chutney Wontons

Serves 4 (3 per person)

Ingredients -

1 package of wonton wrappers
4 tablespoons butter
2 cups (about 2 large) peeled and finely chopped tart apple
1 cup light brown sugar
2 tablespoons golden raisins
2 tablespoons dried cranberries
1/4 cup pecan pieces
1/2 teaspoon cinnamon
1/4 teaspoon fresh nutmeg
1 teaspoon lemon juice
1/3 cup apple cider or juice
Canola oil
Cinnamon sugar for dusting and powdered sugar

Prepare Apple Chutney -

Heat butter in a medium saucepan; add chopped apple, brown sugar, raisins, cranberries, pecans, spices, and juices. Cook over medium heat until apple is tender, dried fruits are softened, and cider has boiled away. If necessary, add a little more apple cider to keep the mixture from scorching. Adjust seasonings and sweetness to taste. Set aside and cool.

Make Wontons -

Put a spoonful of cooled chutney into the center of a wonton. Using a fingertip moisten the edges of the wonton with water and fold over to make triangles. Prepare all wontons.

Preheat a wok or other deep heavy bottom pan to 350 degrees. Pour enough oil so it rises at least one inch up the side. The amount will vary depending on the size of pan used. Add stuffed wontons to the oil. Don't crowd the wontons in the pan. Cook the wontons until golden and remove from oil. Dust the wonton with cinnamon sugar. Set aside on paper towel as you complete all wontons.

To serve, place three wontons on each plate and dust with powdered sugar and additional cinnamon sugar as desired. The wontons are also terrific with a scoop of vanilla bean ice cream.

Wine Pairing Suggestion -

Lawrence Dunham Vineyards Grenache which has cranberry and brown sugar notes and a bit of toast to compliment the wontons will pair nicely with this dessert.

Visit Lawrence Dunham Vineyards Recipes web page: <http://lawrencedunhamvineyards.com/recipes.html>

Current Lawrence Dunham Vineyards Wines: <http://lawrencedunhamvineyards.com/CurrentWines.html>

