

Wun Tun Won Ton

1/2 lb gr pork

1 stalk finely chopped gr onion

1 tbsp shoyu

dash salt

dash Ajinomoto (MSG)

1 egg

1 lb pkg wun tun squares

Combine first 6 ingredients. Mix thoroughly. Place 1/2 tsp of the mixture in each square of wun tun. ~~Damp~~ Dampen 2 opposite corners of the wun tun w/ a little water and fold the wun tun forming triangle. Fold 2 narrow ends together & press tightly. Fold center corner back to hold the filling inside. Fry in deep fat until light brown. Drain & serve hot.

Note: fresh or canned shrimp may be subed for pork or you can use pork & shrimp.