

## **JAMMIN' WONTONS**

Garlic Clove Foods Garden Pilaf, prepared as directed

¼ lb shitake mushrooms, chopped

1 bunch fresh basil, chopped

4 green onions, chopped

**Emily G's Jalapeno Raspberry Jam**

Wonton Wrappers, cut in half to form triangles

1 t sesame oil, divided

3 t vegetable oil, plus more for frying

2 t low sodium soy sauce

water

Sauté shitake mushrooms in 2 tsp vegetable oil. Remove from heat and cool.

In large bowl combine prepared Garden Pilaf, shitake mushrooms, basil, green onions, sesame oil and soy sauce. For each wonton, lay a triangle flat. Brush sides with water.

In center of wonton, place a small spoonful of the Garden Pilaf mixture. Fold over and seal sides to form a triangle. Continue for each wonton. Deep fry in vegetable oil.

## **Jalapeno Raspberry Dipping Sauce**

Combine ¼ cup of jam and a tablespoon of water in a saucepan. Bring to a simmer over low heat. Pour into dipping bowl and allow to cool.



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JAM OF LOVE