

Asian Shrimp Crisps

Courtesy of Carole's Creations

Prep Time: 25

Cooking Time: 30

Makes: 40 -45

CChints: The Asian isle of your market is the place to find many of the ingredients for this recipe....Ginger paste, water chestnuts, Ponzu sauce, rice vinegar, dark sesame oil. Ponzu sauce is a fruit version of soy sauce and it is lower in sodium. Packages of 3" x 3" won ton wrappers can be found in the produce section of most markets.



Shrimp Crisps:

1 pound fresh shrimp, shelled and deveined
1 teaspoon olive oil
1 cup fresh asparagus, finely chopped
2 green onion, sliced
8 ounce can sliced water chestnuts, drained and diced
1 teaspoon minced ginger, fresh or from a paste
2 clove minced garlic, fresh or from a jar
2 teaspoons dark sesame oil
1-1/2 teaspoons Ponzu sauce
Dash of salt
35 – 40 won ton wrappers
3 Tablespoon unsalted butter
3 teaspoon sesame seeds

Sauce:

1/4 cup Ponzu sauce
1/2 cup orange marmalade
2 teaspoons dark sesame oil
1/2 teaspoon garlic powder
2 tablespoons rice vinegar
1 teaspoons sesame seeds

Preheat oven to 415 degrees F. Line a baking sheet with foil sprayed lightly with cooking spray. Won tons dry out very quickly after being removed from the package, so do not take them out until you are ready to use them.

Prepare the sauce first because you won't have time once you start to make the Shrimp Crisps. In a small saucepan, whisk together all the sauce ingredients. Turn the heat under the pan to medium and bring it to a simmer for 1-2 minutes just to dissolve the marmalade. Turn off the heat and pour the sauce into a small serving bowl and set aside.

Add the shrimp to a food processor and pulse 3-5 times. Heat the oil in a sauce pan over medium heat. Add the shrimp and cook stirring often until it turns a light pink. Transfer it to a mixing bowl. Add the asparagus to the same pan and cook for 2 minutes, stirring occasionally. Add the asparagus to the bowl of shrimp and set aside.

Add the green onions through the salt to the food processor and pulse 4 times. Add this mixture to the shrimp and asparagus. Stir to combine the ingredients.

Melt the butter in a small microwaveable container for 10 seconds or a few seconds more until the butter melts. Peel the first 12 won ton wrappers apart one at a time and wrap the rest of the package tightly so they don't dry out. Lay the won tons out on your baking sheet. Spoon 2 teaspoons of the mixture into the center of each won ton wrapper. Quickly moisten the edges of the won tons with water and fold them to the opposite corner and press to seal them shut and form a triangle. You need to work quickly because these will dry out fast.

Use a pastry brush to brush the tops with the butter and sprinkle with a few of the sesame seeds. Bake for 6-8 minutes or until golden brown. Check on them after 6 minutes because they will brown quickly. When they are done, transfer them to a serving platter and prepare to make another batch in the same way you did the first batch. Caroleicious!