

Holiday Leftovers Wontons

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Ingredients:

1/4 cup cooked leftover mashed potato, room temperature
1/2 cup cooked leftover stuffing, room temperature
3/4 cup cooked turkey, chopped, room temperature
2 TBSP cranraisins
1 cup oil
12 wonton wrappers

OPT: cranberry sauce for serving.

Directions:

- *Mix together the mashed potato, stuffing, turkey and cranraisins.
- *Place some water in a bowl.
- *Lay out half of the wonton wrappers. Place a TBSP of the turkey mixture into the center of each wrapper.
- *Dip your finger into the water bowl and wet all edges of the wonton. Fold the wonton into a triangle and press all the sides to completely seal the filling inside. Cover with a damp towel.
- *Repeat with the rest of the wontons.
- *Heat the oil over medium high heat in a large skillet until hot. As it heats, put a tiny piece of stuffing into the pan, when it sizzles it's ready.
- *Place half of the wontons into the hot oil. Cook for about 2 minutes until the bottom is brown and the wontons are floating. Carefully turn and cook the other side for 1 minute. *Remove to paper towel to drain.
- *Repeat with the rest of the wontons.
- *Opt: Serve with cranberry sauce.