Cream Cheese Wontons

Ingredients

- 24 wonton wrappers
- 8 ounces cream cheese softened
- 1/2 teaspoon sugar
- 1/2 teaspoon onion powder
- 1 egg beaten
- oil for frying
- 2 teaspoons minced chives optional

Directions

1. Combine the cream cheese, sugar and onion powder. Stir until well mixed.
2. Place a wonton wrapper on a flat surface and drop a teaspoon of the cream cheese mixture into the center. Brush the edges of the wonton with the egg.
3. Bring 2 opposite corners together in the middle of the wonton and pinch. Repeat with the other 2 corners and pinch to form a package shape.
4. Repeat with the remaining wontons and cream cheese until all are filled.
5. Heat 4 inches of oil in a deep pan to 350 degrees F.
6. Fry 5-6 wontons at a time, turning them as needed to make sure they brown evenly. This process should take about 3-5 minutes.
7. Drain the cooked wontons on paper towels and repeat the frying process with remaining wontons.
8. Sprinkle with chives and serve immediately with dipping sauce of choice.