



Wontons with Smoked Oyster Cream

Serves: 4 as an appetizer

Serve with Joseph Phelps Vineyards Viognier

24 ea. round wonton wrappers
8 oz. cream cheese
2 cans smoked oysters
½ tsp. hot sauce
1 tsp. white wine Worcestershire Sauce
1½ tsp. minced fresh chives
1½ tsp. fresh lemon juice
¾ tsp. minced lemon zest
Salt & white pepper to taste

Preheat oven to 350°. Press wonton wrappers into a lightly oiled mini muffin tin (or mini aluminum cup cake tins), and bake for 8 – 10 minutes. Remove wontons and raise temperature to 375°.

In blender, combine cream cheese, oysters, hot sauce, Worcestershire Sauce, chives, lemon juice and lemon zest. Process for 15 – 20 seconds. Season with salt and pepper.

Carefully spoon mixture into baked wonton cups and bake for another 10 – 15 minutes until golden. Remove wontons from tins and garnish with fresh chives or garnish plate with lemon slices.