

Tourtiere Wontons



Ingredients

1 Tbsp / 15 mL canola oil
½ cup / 125 mL finely chopped yellow onion
2 cloves garlic, minced
1 lb / 0.5 kg lean ground pork
2 tsp / 10 mL dried sage leaves
1 tsp / 5 mL EACH dried thyme leaves and dried summer savory leaves
½ tsp / 2 mL EACH ground allspice and celery seed
¼ tsp / 1 mL EACH ground cinnamon and ground nutmeg
⅛ tsp / 0.5 mL ground cloves
1 tsp / 5 mL ground black pepper
½ tsp / 2 mL salt
¾ cup / 175 mL sodium-reduced chicken broth
1 Tbsp / 15 mL brandy (optional)
2 Tbsp / 30 mL chopped fresh parsley
1 large russet potato, baked and coarsely mashed
36 round wonton wrappers, 3 ½-inch diameter
Chopped fresh parsley for garnish

Directions

1. Preheat oven to 350°F
2. In large skillet, heat oil over medium-high heat.
3. Add onion, garlic and ground pork. Thoroughly cook pork mixture until no pink remains, breaking up larger pieces with a spatula, about 15 minutes.
4. Add seasonings, broth, brandy and parsley. Stir to combine.
5. Gently stir in coarsely mashed potato. Remove skillet from heat. Set aside.
6. Press wonton wrappers into greased mini muffin cups.
7. Fill wontons evenly with pork mixture. Bake for 10-12 minutes or until golden brown and crisp.
8. Garnish with chopped parsley. Serve immediately.

Additional Info

- **Cut:** Ground pork
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 45
- **Number of Servings:** 36