



Buttermilk Blue Cheese Wontons

3 oz. Buttermilk Blue cheese
1 tbsp. olive oil
1 oz. ginger, minced
½ red pepper, diced
½ green pepper, diced
½ yellow pepper, diced
½ bunch scallions (approx. 6 – 8), chopped
8 oz. ground beef.
1 tsp. soy sauce
2 x 2 inch wonton skins
½ frozen lemon popsicle
1 tbsp. sesame seeds with nori
Dashi or vegetable broth for steaming.

In a pan, sauté ginger, peppers, scallions, soy sauce, and ground beef in olive oil. When fully cooked, add Buttermilk Blue cheese and mix well to create filling. Place a dollop (approx. 1 tbsp.) of filling in the center of a wonton skin. Wet edges of wonton with water. Roll wonton and pinch ends. Repeat until all of the filling has been used. Heat dashi or vegetable broth and add ½ lemon popsicle and sesame seeds with nori. Steam in wontons in broth and serve immediately.