

Buffalo Wontons

2lbs Ground Bison (substitute with any other ground meat)

½ head of a medium sized cabbage chopped fine

4 carrots grated

1 cup fresh corn

2 T garlic powder

1 T onion powder

1 tsp red pepper

2 T seasoning salt

2 T paprika

2 pkgs of wonton wrappers

4 T melted butter

Add all the dry seasonings to the burger while browning, in another sauté pan add your veggies and cook down for about 15-20 minutes. When both are done, mix together. To assemble have you melted butter and a marinating brush, lay a wonton out and scoop a tablespoon of the bison mixture in the center of the wonton. Butter the edger, fold in a triangle and deep fry in canola oil 2 minutes per side. Lay out on a pan and let grease drain off and cool a minute before eating.

Chipotle Lime Dipping Sauce

1 – 16oz container sour cream

1- Whole lime

2 chipotle peppers in the sauce (you can get a small can at local grocer)

3 T of your favorite salsa

In a bowl, combine all ingredients and half of the lime

Juice. Mix well, refrigerate and serve with your wontons.