



## BANANA-RAISIN POTSTICKERS

3/4 cup ripe bananas, peeled and finely chopped  
1/4 cup (packed) golden brown sugar  
2 teaspoonS dark rum  
1 teaspoon lemon juice, concentrated  
1/4 teaspoon nutmeg  
16 round potsticker (or wonton) wrappers

1 large egg, beaten to blend

4 cups vegetable oil  
Confectioners sugar

With a rubber spatula gently mix the bananas, brown sugar, rum, lemon juice, and nutmeg in a medium bowl (do not mash the bananas). Lay wonton wrappers on a work surface and brush the pastry edges with egg. Spoon 1 1/2 heaping teaspoons banana filling into he center of each wrapper. Fold wrappers diagonally over filling and press the edges with a fork to seal.

Place the potstickers on a baking sheet lined with plastic wrap. Potstickers can be prepared 6 hours ahead. Cover with plastic and refrigerate.

Add 4 cups of oil to a wok or a drop 1-2 tablespoons oil on a well-seasoned grill plate. Heat over medium heat to 350°F. Working in batches, add potstickers; cooking them until they are golden brown, about 45 seconds per side. Using a slotted spoon, transfer the cooked pastries to a dish covered with paper towels to drain. Keep potstickers warm until ready to serve.

Arrange potstickers on a pool of rum custard (below) on a serving plate and dust with powdered sugar.

