

WON TON CUPS

You can make as many of these at a time that you like and mix and match what you put in your wrapper and make as many as you choose. Two fillings follow but these are fun to experiment with. **Won ton wrappers** are available in most supermarkets.

Italian Filling

salami or pepperoni- diced

mozzarella cheese- shredded

fresh mushrooms - chopped

Mix equal parts of the ingredients together in a bowl.

Rueben Filling

won ton wrappers

Corned beef -diced

Swiss cheese

Sauerkraut

won ton wrappers

Mix equal parts of the ingredients together in a bowl.

Mini-muffin cups

Preheat oven to 350 degrees.

BEFORE WON TONS ARE FILLED. Fit won ton wrappers into mini-muffin cups coated with cooking spray, pressing the wrappers into sides of cups. Bake at 350 degrees 7 minutes or until lightly browned. Keep won tons in muffin cups.

Spoon about 1 tablespoon of the mixture into each won ton cup.

Bake at 350 degrees 6 minutes or until cheese melts. Remove from muffin cups. Serve immediately.