

BEGGAR PURSES WITH SPICY SHRIMP FILLING



Ingredients

- 1/2 lb raw medium shrimp, shelled and deveined
- 1 green onion, minced
- 1 tablespoon finely minced ginger
- 1 tablespoon oyster sauce
- 1 teaspoon Asian chili sauce
- 4 oz unsalted butter
- 3 - 12x17 phyllo dough sheets

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Directions

Rinse shrimp. Put in food processor and coarsely chop. Add green onions, ginger, oyster sauce and chili sauce. Pulse a few times to mix the ingredients.

Preheat oven to 400. In a small saucepan over low heat, melt the butter.

Working on a flat surface, brush a sheet of the phyllo dough with butter. Top with another sheet of phyllo and brush with butter. Repeat with the final phyllo sheet.

Cut the phyllo into 20 squares measuring 3 x 3. Place 2 teaspoons of the filling in the center of each square. Pull the edges up of each square to form a purse. Place on a baking sheet lined with parchment paper. Freeze for one hour.

Place frozen beggar's purses in the oven and bake until golden, about 15 minutes. Serve warm or at room temperature.