

Paola's Won Ton Appetizers

1 pkg won ton skin wrappers (3 1/2 " size) - press into muffin pan-bake 5 minutes till light brown- set aside

1 lb Jimmy Dean pork sausage- cook, drain, and cool

2 C shredded Colby (Colby jack) cheese

1/2 med sized green pepper- chopped small

1/2 sweet red pepper- chopped small

2 bunches long skinny onions- sliced thin

1/2 C ranch salad dressing

Mix tog; put 1 Tbsp in each "won ton cup"; bake 6-7 minutes @ 350

***of course I never measure any of this, that is a given.

I freeze the cooked pork; freeze the chopped veggies; and freeze the cheese.

I bake a bunch of the won tons a few days ahead of time, or just a few when I'm ready for them. Keep 'em dry so they stay crispy. **tip** use a small juice glass to push the won tons into the muffin pan**

Then mix up just enough stuff to eat. Sometimes I mix up a little extra and keep in a small Tupperware in the fridge.

Heat and eat! Heat 'em in the oven, broiler, toaster oven, or micro to melt the cheese.

They are best hot, still good cool, but yucky the next day.