

## Wonton wonders

PEANUT-CURRY CHICKEN SALAD IN WONTON CUPS

*These one-bites are truly explosive with flavor due to a small amount of green curry paste. This store-bought blend of green chiles, garlic, onion, and spices is worth seeking out, as it is truly a potent secret ingredient.*

12 wonton wrappers, cut into quarters	1/4 cup plus 2 tablespoons plain yogurt
Vegetable oil for brushing the wontons	3 tablespoons crunchy peanut butter
6 cups water	1 tablespoon fresh lime juice
2 teaspoons kosher salt	1 1/2 teaspoons green curry paste (see Note)
1 pound (about 3 medium) boneless, skinless chicken breasts	1/4 cup chopped green onions for garnishing, green part only
1/2 cup Major Grey's chutney (see Note, page 20)	

Preheat the oven to 325°F.

Place the wontons on a work surface and brush lightly with the oil. Mold the wontons, oiled-side up, into the bottoms of miniature (1-inch) muffin tins. Bake until light brown, 5 to 7 minutes. Let cool slightly and remove from the muffin tins. Cool on a wire rack. Place on a baking sheet and cover tightly with plastic wrap until ready to assemble.

Heat the water and 1 1/2 teaspoons of the kosher salt in a medium saucepan over medium heat. Just before the water comes to a boil, add the chicken and simmer until cooked through, about 12 minutes. Transfer the chicken to a paper towel-lined plate and pat dry. Let cool slightly. Finely chop and season with the remaining 1/2 teaspoon kosher salt. Mix the chutney, yogurt, peanut butter, lime juice, and curry paste together in a medium bowl. Add the chicken and mix well. Refrigerate until slightly chilled.

to assemble: Place 1 heaping teaspoon of the chicken salad in each wonton cup and garnish with green onions.  
do-ahead tips: The wonton cups can be baked up to 3 days in advance and stored in an airtight container. The chicken salad can be prepared up to 1 day in advance (let sit at room temperature for 30 minutes before serving). The wonton cups can be filled up to 1 hour in advance.

note: We like Thai Kitchen brand curry paste. Look for it in the Asian ingredient section of supermarkets, or call Epicurean International at 800-967-8424 for purchasing information. Or visit their Web site at [www.thaikitchen.com](http://www.thaikitchen.com).

yield: 48 WONTON CUPS

From Cocktail Book  
Mary Corning Baker  
San Corning Whiteford