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# Steens Sweet Potato and Boudin Fried Wontons

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*From the Kitchen of Brett Broussard*

**2 cups boudin (out of casing)**  
**1 cup mashed sweet potatoes**  
**2 tablespoons butter**  
**2 tablespoons Steen's syrup**  
**Salt and pepper**  
**Wonton wrappers**

Bake sweet potato for 1 hour at 400 degrees. Add butter, Steen's syrup, and salt and pepper to taste. Remove, mash, and mix with the boudin until incorporated. Place 1 to 2 tablespoons of mixture inside of a wonton wrapper sealing edges and wrapping. Deep fry until golden brown.

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