

Crab and Cream Cheese Rangoons

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These aren't the typical Chinese buffet rangoons. The slightly sweet crab is balanced by a creamy filling with the slight tang of rice vinegar. Crisp, creamy, delicious. Serve with teriyaki dipping sauce. Makes 30 Rangoons.

Ingredients:

Canola oil, as needed for frying
1 tablespoon sugar
1 teaspoon soy sauce
1/2 teaspoon sesame oil
2 tablespoons rice wine vinegar
3 pounds crab meat*
3/4 pound cream cheese, softened
1/2 cup chopped green onions
1 package square wonton wrappers, defrosted (at least 60-count)
2 eggs mixed with 1/4 cup water
teriyaki dipping sauce, as needed, optional

Directions:

1. In a small bowl whisk together the sugar, soy sauce, sesame oil, and vinegar until sugar is dissolved.
2. Pour into a blender or food processor add half of the crab and all the other ingredients except the canola oil, wonton wrappers, and egg mixture.
3. Blend until well combined and smooth, about 3 minutes. Fold in the remaining crab.
4. Lay out 4 to 6 wonton wrappers and brush the edges with the egg mixture. Place a small mound of filling, about 1 tablespoon or less in the middle.
5. Top with another skin and seal firmly with your fingers. It is important that they are sealed or they will explode or leak into the frying oil.
6. Fill a large saute pan with about 1 inch of oil and place over medium-high heat.
7. When hot add as many rangoons as will fit in one layer.
8. Fry until brown and crisp, about 3 minutes on each side.
9. Transfer to a plate lined with paper towels and continue until all of them are cooked.
10. Transfer to a serving plate and serve immediately with teriyaki dipping sauce.

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