



Crab Rangoon Recipe

Makes 20 | Prep Time: 15 Minutes | Cook Time: 5 Minutes

Ingredients

1 brick (8 oz.) Regular Cream Cheese, at room temperature
2 oz. crab meat or 2 sticks imitation crab meat (finely diced)
1 tablespoon powdered sugar
Pinch of salt
20 wonton wrappers
Oil, for deep frying

Method:

Mix all the cream cheese, crab meat, sugar, and salt in a bowl. Stir to blend well. Place about 1 tablespoon of the cream cheese filling in the middle of a wonton wrapper. Dab some water on the outer edges of the wonton wrapper and fold the two ends of the wrapper together. Fold the other two ends to make a tiny parcel pictured below. Pinch to seal tight and make sure that there is no leakage.