



## Crab Rangoons

Prep time: Cook Time: Servings: 1

Appetizers, Cream Cheese

### Ingredients

| INGREDIENT           | CODE | PREP     | QUANTITY  |
|----------------------|------|----------|-----------|
| Imitation Crab Meat  |      |          | 8 /Ounces |
| Garlic Powder        |      |          | 1 /tsp    |
| Wonton Skins         |      |          | 20/Each   |
| Soy Sauce            |      |          | 1 /tsp    |
| Cream Cheese         |      | Tempered | 1 /lbs    |
| Egg                  |      |          | 1 /tsp    |
| Oil                  |      |          | 6/Cup     |
| Worcestershire Sauce |      |          | 1 /tsp    |

## **Instructions**

1. Heat frying oil to 350F.
2. Chop up the crab meat in small pieces.
3. In a mixing bowl mix cream cheese, imitation crab, Worcestershire sauce, soy sauce, and garlic powder until well combined.
4. Moisten the edges of the wrappers with a little of the egg wash, then fold each into a triangle. Press to seal the wontons, squeezing out any trapped air; this will ensure that the wontons stay closed during frying.
5. Fry in fryer oil until browned and crispy, roughly 1-2 minutes.

