

Homemade Crab Rangoons

2-3 cups high heat oil □ □ □ □ 1 cup soft (room temp) cream cheese
(coconut,afflower, canola) for frying. □ □ □ 1 tablespoon fine diced fresh ginger
1 package square wonton wrappers □ □ □ 1-2 TBS of soy sauce to taste
3/4 cup fine diced green onion (white and green parts)
1 cup lump crab meat □ □

Combine ingredients one at a time starting with soft cream cheese. Don't over mix, you want the crab to stay in chunks. Have ready a small bowl of water for sealing the wontons. Lay out 6 wonton wraps at a time. Add one tablespoon of crab mix to center of each wrap. Apply water with your finger tip to just 2 sides of the wrap. Join the 2 wet sides with the 2 dry sides and press firmly. This should create a triangle. Leave them like that or you can also join the 2 bottom points to create a "purse" shape. Repeat until crab mixture is gone. Should make 30-40 Rangoon's. After assembly is finished heat oil in a fry pan over medium high heat until you can see small waves appearing in the oil. You do not want the oil to smoke. Meanwhile line a plate or baking sheet with paper towels to place your finished Rangoon's on. Place Rangoon's in oil one at a time with tongs. Depending on how deep your oil is you may need to turn them over to cook both sides. They should be golden brown when done. Remove promptly to paper towels. Continue with remaining wontons. Serve immediately. These are so good you don't need a sauce, however if you prefer asian duck sauce works well. □