

Crab Rangoon 2

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Ingredients

1 tsp. butter OR margarine
1/4 med. onion – minced
(2) 8 oz. packages cream cheese – softened
6 oz. can crab meat – drained
1 cup shredded cheddar cheese
1/2 tsp. garlic salt
salt and pepper – to taste
12 oz. package won-ton wrappers
1 egg – beaten

Directions

Sauté onion in butter until soft; remove from heat. Stir in cream cheese, crab, cheese, garlic salt, salt, and pepper; mix well.

Place a scant Tablespoonful of filling onto the center of each wonton wrapper.

Brush egg on the edges of the wrappers, fold over in a triangle shape, and seal edges.

Place filled rangoons in a single layer on a baking sheet lined with waxed paper.

Freeze rangoons completely (takes approx. 1 hour).

Deep-fry rangoons in 375 degree oil, turning once, until golden brown.

Drain on cooling racks.