

Crab Rangoon

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Ingredients

8 oz. cream cheese – softened
6 oz. canned crab meat – drained, minced
1/2 tsp. soy sauce
1/4 tsp. garlic powder
12 oz. package won-ton wrappers
1 egg yolk – beaten

Directions

Cream together cream cheese, crab, soy sauce, and garlic powder.

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

Brush egg yolk 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.