

My Husband Cooks:

A tasty Look at the food he makes and I eat.

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Spicy Crab Rangoon

Yield: 2 dozen

Ingredients:

2 dozen wonton skins

Filling:

1 6 oz can canned crab meat

4 oz cream cheese (half a brick) (room temperature)

2 tsp. soy sauce

2 tsp. rice wine vinegar

2 tsp. hot sauce

1/4 tsp. chili powder

1/4 tsp. red pepper flake

Dipping Sauce:

1/2 cup honey

1/2 cup rice wine vinegar

1/4 tsp soy sauce

1 inch segment ginger (diced)

Oil to fry (e.g. peanut, safflower, canola and vegetable oil)

Egg wash (1 egg with 2 tablespoons of water)

(NOTE: We like the spicy flavor of these crab rangoons, but found that the sweet ginger dipping sauce was essential to round out the taste of the dumplings. So, don't skip the dipping sauce. Or, if you don't want to be bothered, drizzle some honey over the top of your dumplings – or perhaps sprinkle with sugar as they exit the oil. Or, um, just make the dipping sauce.)

Directions:

1. Making the filling. In a medium-size bowl, add all the ingredients together and stir until completely integrated. Cover and keep refrigerated until ready.

2. In another bowl, add the ingredients for the sauce. Whisk together, cover and keep refrigerated.

3. Time to do some construction. Lay out your wontons and scoop between 1/2 to 1 tsp. of mix in the center of each one. It is important not to overfill the skins. Using a pastry brush or similar tool, very lightly brush the egg wash on the edges of the wonton skins. To make the shape, you

want to press the center of each side to each other and squeeze. You can straighten the arms once done and form the flower shape. Place on parchment paper or silpat, until ready to fry.

4. In large heavy pot over high heat, add oil. Heat until reaches 360F. Add about 4 to 5 wontons to the pot. Cook for about 3-4 min or until the skins become golden brown. Remove to a tray covered with paper towels or newspaper to drain. Let cool for about 5 min. Serve hot with dipping sauce. Enjoy.