

Crab Rangoon

Crispy wontons filled with cream cheese and crab, a Chinese-American takeout favorite.

Crab Rangoon finished dish

Ingredients

- 24 wonton wrappers
- 225 g cream cheese, softened
- 120 g crab meat (or imitation crab), chopped
- 2 scallions, finely sliced
- 1 tsp Worcestershire sauce
- Oil for frying

Method

1. Mix cream cheese, crab, scallions, and Worcestershire.
2. Place filling in wonton wrappers and seal edges with water.
3. Fry at 175 C (350 F) until golden and crisp.
4. Drain and serve with sweet chili or duck sauce.

Notes

Chinese-American style preparation; adjust sweetness, acidity, and heat to taste.

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