



Crab Rangoon (Crab Dip recipe below)

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Makes 30

Ingredients:

3 oz. (6 TBSP) Lump Crab Meat
4 oz. Cream Cheese softened
¼ cup Mayonnaise
¼ Scallions finely minced
¼ tsp Garlic Powder
3-4 dashes Hot Sauce
30 Won Ton Skins
Vegetable Oil for frying.
Water



Directions:

Rinse the crab meat, flake and remove cartilage.

Heat the oil to 350° F. Combine the cream cheese, scallions, garlic powder and hot sauce. Gently stir in the crab meat until evenly combined.

To assemble the Crab Rangoon, place a sheet of parchment paper on a baking sheet. Working in batches, place the won ton skins on the baking sheet and then place 1 -1½ tsp of the filling in the center of each won ton. Put a small amount of water in a bowl. Dip your index finger in the water and trace along the outer edges of a won ton to dampen the edges of the won ton skin. Bring two sides of the won ton skin together (not corners) pinching slightly in the middle and then bring the other two sides together pinching them all in the center to make a small purse with the filling in the middle. Gently place the won tons in the hot oil and deep fry for about 2-3 minutes or until light golden brown. Remove them from the oil to a paper towel lined plate and salt lightly. Place a baking rack on top of a baking sheet in a preheated (200° F) oven. As you make them, place them on top of the baking rack in the oven to keep warm until all of the Crab Rangoon are prepared.

Serve with duck sauce or Chinese hot mustard for dipping.

To make Baked Crab Dip

Lightly grease a small casserole and place the crab mixture in the casserole. Bake at 350° F for about 20 minutes or until lightly browned and starting to bubble.

Meanwhile, pre-heat a deep fryer to 350° F. Cut each won ton into three rectangular strips. Carefully drop the won ton strips in the hot oil and fry until a light golden brown. Remove to a paper towel lined plate and salt lightly.

Serve the dip with the won ton chips. Sometime I like to serve it with toasted baguette or celery sticks instead.