

Homemade Crab Rangoon

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*8 ounces cream cheese, softened
1 tablespoon lime juice
1/2 teaspoon sesame oil
1 teaspoon Worcestershire sauce
1 teaspoon powdered sugar
1/2 teaspoon salt
1 tablespoon fresh cilantro, minced
2 scallions (green part only), finely diced
8 ounces crab meat, drained well
24 wonton wrappers
vegetable oil (for frying)*

In a medium bowl, mix together the cream cheese, lime juice, sesame oil and Worcestershire sauce. Stir in the powdered sugar, salt, cilantro and scallions. Gently fold in the crab meat.

Place about one tablespoon of the filling in the center of a wonton wrapper. Run a wet finger around the edges. Either fold into a triangle or crimp the sides up to the center decoratively. (Be sure to remove all of the air and pinch the edges closed very tightly so that the pastries do not leak or puff up too much when cooking.) In order that they don't dry out, keep the filled wontons under a damp kitchen towel while preparing the remainder.

Heat about one inch of oil in a medium saucepan. When it is hot, fry the pastries, six at a time, for about 3 minutes or until golden brown. Turn over once halfway during cooking.

Allow to cool. Drain on a paper towel-lined cooking tray.

Serve with hot mustard and/or sweet and sour dipping sauce.

Per Serving (excluding unknown items): 1054 Calories; 84g Fat (71.7% calories from fat); 64g Protein; 11g Carbohydrate; trace Dietary Fiber; 451mg Cholesterol; 2541mg Sodium. Exchanges: 9 Lean Meat; 0 Fruit; 15 Fat; 0 Other Carbohydrates.