



Ginger Crab Rangoons

Chef Brook Harlan, Columbia Area Career Center

Ingredients

Filling

¼ onion, small diced

2 green onions

½ garlic clove, minced

2 tablespoons ginger, minced

6 ounces crabmeat, or
imitation crabmeat

8 ounces cream cheese at

room temperature

½ teaspoon soy sauce

½ teaspoon black pepper

Assembly

1 package wonton wrappers

1 egg, beaten

oil to fry

Directions

Mix filling ingredients in bowl. Place a tablespoon of mixture in center of wonton wrapper. Brush the edge of the wonton with the beaten egg. Pull opposite flat edge to center and pinch all edges. Preheat oil to 375 degrees; fry each rangoon until slightly golden brown and floating. Drain on paper towels