

Rangoons (Jalapeno or Crab)

- 8 ounces canned crabmeat OR chopped fresh jalapeno peppers
- 8 ounces cream cheese, at room temperature
- small onion, chopped
- 1/4 teaspoon garlic powder
- 1/2 teaspoon soy sauce
- 3 dozen [wonton wrappers](#) ^[1]
- 1 egg yolk
- oil for deep frying
- Chinese mustard, sweet and sour, or plum sauce

Combine crab (or jalapenos), cream cheese, onion, garlic powder, and soy sauce. Place one heaping teaspoon of mixture in the center of each wonton. Use egg yolk to moisten the edges of the wonton wrappers, fold together, and pinch to seal.

Heat the oil in a frying pan to 375 degrees Fahrenheit. Fry 5 or 6 rangoons at a time, for about 3 minutes each batch, til golden. Drain on paper towels, and serve while hot with sauce for dipping.

Serves: 12

Preparation time: 45 minutes (can be frozen before frying)

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