

Crab Wontons

Prep Time: 15 min
Cook Time: 10 min
Total Time: 25 min

Chinese restaurant copycat recipe served with sweet and sour sauce or sweet chili sauce.

Ingredients

8 ounces crab meat Imitation crab meat

8 ounces cream cheese

1 large clove garlic minced

1/4 teaspoon Worcestershire sauce

12 wonton skins

1 beaten egg

Deep Frying Oil

Directions

Chop up the crabmeat in small pieces.

Mix well with the cream cheese, garlic and Worcestershire sauce.

Add 1 teaspoon of filling to the center of the wonton.

Brush the edges with the egg and pinch the corners together (make sure there is NO trapped air) to form a four cornered star like in this tutorial.

Fry in 350 degree oil until browned and crispy, roughly 1-2 minutes.