

Crab Rangoon

Learn to make crispy homemade Crab Rangoon with cream cheese and imitation crab. Easy recipe with step-by-step instructions and dipping sauce.

45 min

PREP

15 min

COOK

1h

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Crab Rangoon

Ingredients

- 6 oz crab meat
- 6 oz cream cheese
- 1 clove garlic
- 2 scallion
- 1 tsp soy sauce
- 1 tsp fish sauce
- 1 tsp Worcestershire sauce
- 1 tsp cayenne pepper
- 4 cup canola oil
- 1 tsp salt
- 1 tsp black pepper
- 1 cup ketchup
- 1 tbsp chili garlic sauce
- 1 cup rice vinegar
- 2 tbsp brown sugar

Instructions

- 1 Make the filling**

Combine 6 oz cream cheese (softened), 6 oz crab meat, 1 minced garlic clove, 2 chopped green onions, 1 tsp Worcestershire sauce, 1 tsp soy sauce, 1 tsp fish sauce, and 1 tsp black pepper in a medium bowl. Mix gently with a fork until well combined, leaving some small chunks of crab.
- 2 Heat the oil**

Pour 4 cups vegetable oil into a heavy-bottomed pot or deep fryer. Heat over medium-high heat to 175°C (350°F), using a thermometer to monitor temperature.
- 3 Assemble the rangoon**

Place one wonton wrapper on a clean work surface. Add 1 tsp of filling to the center of the wrapper, being careful not to overfill.
- 4** Dip your finger in water and moisten all four edges of the wrapper. Bring opposite corners together to meet in the center, then press the remaining two corners up and together, creating a small purse shape with four points meeting at the top.

- 5 Press all seams firmly to ensure they're completely sealed with no air pockets. Repeat with remaining wrappers and filling to make about 24 pieces.
- 6 **Fry the rangoon**
Carefully lower 4-5 assembled rangoon into the hot oil using a slotted spoon. Fry for 2-3 minutes until golden brown and crispy all over, turning once if needed.
- 7 Remove with a slotted spoon and drain on paper towels for 1 minute. Repeat with remaining rangoon in batches, maintaining oil temperature at 175°C (350°F).
- 8 **Make the dipping sauce**
Whisk together 1 cup ketchup, 1 tbsp sweet chili sauce, and 2 tbsp rice vinegar in a small bowl until smooth.
- 9 **Serve**
Arrange hot crab rangoon on a serving platter and serve immediately with the dipping sauce on the side.

Tips

Always seal the wonton wrapper edges properly with water or beaten egg white to prevent the filling from leaking during cooking, which can cause dangerous oil splattering.

Use equal parts cream cheese and crab meat by weight for the most balanced flavor and texture in your filling.

Don't overstuff the wontons - about 1½ teaspoons of filling per wonton is ideal to prevent bursting during cooking.

Remove all air from the sealed wontons before cooking, as trapped air will create steam and can cause the wrappers to burst open.

Keep oil temperature at a steady 350°F for frying - too hot and they'll brown too quickly before the filling heats through, too cool and they'll absorb excess oil.

Work with only a few wonton wrappers at a time and keep the rest covered with a damp towel to prevent them from drying out.

Let cream cheese come to room temperature before mixing to ensure smooth, lump-free filling that's easy to work with.

Test fry one Crab Rangoon first to check that your sealing technique is effective before cooking the entire batch.