

Yengeç Rangoon

Crispy homemade crab rangoon with cream cheese filling. Easy appetizer recipe with step-by-step instructions for fried or baked versions.

45 min

HAZIRLIK

15 min

PIRME

1h

TOPLAM

8

PORSİYON

Medium

ZORLUK

Yengeç Rangoon

Malzemeler

- 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

Yapılışı

1 Make the filling

Combine 6 oz crab meat, 6 oz softened cream cheese, 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 and let rest for 15 minutes to allow flavors to meld.

2 Heat oil for frying

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

3 Assemble the rangoon

Place 1 wonton wrapper on a clean surface and spoon 1 teaspoon of filling into the center. Dip your finger in water and moisten all four edges of the wrapper.

- 4 Bring two opposite corners together over the filling and pinch to seal. Bring the remaining two corners up and pinch all corners together, then press and twist gently to create a purse shape with sealed edges.
- 5 Repeat assembly process with remaining wrappers and filling, placing completed rangoon on a parchment-lined baking sheet.
- 6 **Fry the rangoon**
Carefully lower 4-6 rangoon into the hot oil using a slotted spoon. Fry for 2-3 minutes until golden brown and crispy on all sides.
- 7 Remove rangoon with a slotted spoon and drain on paper towels. Repeat frying in batches until all are cooked.
- 8 **Make the dipping sauce**
Whisk together 1 cup ketchup, 1 tbsp hot sauce, 1 cup brown sugar, and 2 tbsp rice vinegar in a small bowl until smooth and well combined.
- 9 **Serve**
Serve rangoon immediately while hot and crispy with the dipping sauce on the side.

?puçlar?

Always wet the edges with water or egg wash to properly seal the wonton wrappers, otherwise the filling will leak out during cooking.

Use equal amounts of cream cheese and crab meat for the most balanced flavor in your filling.

Use square wonton wrappers rather than round ones for this recipe - they're easier to fold and seal properly.

Don't overfill the wontons with filling, as this can cause them to burst during cooking.

Make sure to remove all air from inside the wonton before sealing, as trapped air will turn to steam and cause cracking.

Keep the oil temperature at 350°F (175°C) for even cooking and optimal crispiness.

Work with one wonton at a time and keep unused wrappers covered with a damp towel to prevent drying out.

For baked versions, lightly spray with oil for better browning and crispiness.