



Noreen's Kitchen

Baked Crab Rangoon

Ingredients

1 brick (8 ounces) cream cheese, softened	1 tablespoon chopped green onion
1 cup crab or imitation crab meat, chopped	1 teaspoon soy sauce
1 teaspoon granulated sugar	1 teaspoon Worcestershire sauce
1 teaspoon garlic powder	wonton wrappers
1 teaspoon onion powder	vegetable oil
1 teaspoon cracked black pepper	

Step by Step Instructions

Preheat the oven to 400 degrees

Prepare a baking sheet lined with parchment and spray the parchment very well with cooking oil spray.

Combine all ingredients except for wonton wraps and oil, in a large bowl and mix well.

Place a wonton wrap in front of you so it looks like a diamond.

Place 1 teaspoon of the filling mixture in the center of one wonton wrapper.

Using your finger dipped in water, wet the lower "v" of the diamond so the edges are wet.

Fold over the wrapper so that it forms a triangle.

Gently press from the center, sealing the filling in the middle of the packet and pressing the edges to form a good seal.

You may leave them like this or you can now fold the wide corners of the triangle into the center to form what looks like a Pope's miter.

Place the prepared rangoon on the prepared baking sheet and continue until your sheet is full.

Spray the rangoon liberally with cooking oil spray to help them attain a crispy browned outside.

Bake for 12 to 15 minutes until browned and a bit blistered.

Remove from oven and allow to cool for 5 minutes before serving.

Serve with a Gyoza sauce, sweet Thai chili sauce or plum sauce for a delicious appetizer!

Enjoy!