

Chef John39s Crab Rangoon

Jacob · 30/09/2024



Prep Time

1 hr 17 mins

Difficult

Medium

Servings

1 hr 50 mins

Description

While not authentic these crispy crab and cream cheese wontons are one of the most addictive delicious and crowdpleasing appetizers ever created That is if the filling has enough crab in it Im using a 1 to 1 ratio of crab to cream cheese

Ingredients

- - 8 ounces cream cheese - 8 ounces crab meat
- drained well - ? cup chopped green onions - 1 clove crushed garlic - 1 teaspoon soy sauce - ½ teaspoon fish sauce - ½ teaspoon Worcestershire sauce - ½ teaspoon salt
- or to taste - ½ teaspoon freshly ground black pepper - ¼ teaspoon sesame oil - 1 pinch cayenne pepper - 60 (3.5 inch square) wonton wrappers - Canola oil for frying - 1 cup ketchup - ¼ cup rice vinegar - 2 tablespoons brown sugar - 1 tablespoon sriracha hot sauce
- or to taste

Instructions

1. Mix cream cheese
2. crab meat
3. green onions
4. garlic
5. soy sauce
6. fish sauce
7. Worcestershire sauce
8. salt
9. pepper
10. sesame oil
11. and cayenne pepper together with a fork until ingredients are blended thoroughly. Cover with plastic wrap and refrigerate until chilled
12. 1 or 2 hours. Keep wonton wrappers moist by covering with a damp paper towel. Place a small bowl of water nearby on the work surface. With a wet fingertip
13. moisten surface of wonton. Place 1 1/2 teaspoons of crab filling in center of wonton. Fold 2 opposite corners toward each other over the filling but without touching tips together yet. Fold up the other 2 corners. Working gently from the bottom
14. squeeze out any air bubbles; pinch together the 4 seams from the bottom up to create a modified pyramid (or "warhead") shape. Place on a dry surface. Continue with remaining wontons. Heat oil in deep fryer to 350 degrees F. Fry wontons in batches until golden brown and crispy
15. gently moving them around in the oil with a strainer to brown each surface
16. about 3 minutes. Let cool about a minute before eating. Serve with the dipping sauce. Whisk ketchup
17. rice vinegar
18. brown sugar
19. and sriracha sauce together in a bowl for the dipping sauce. Chef John Chef's Note You can fold these into triangles which is easier
20. but I prefer the "warhead" fold because you get more crispy goodness with the four crunchy edges.