

How to Make Crab Rangoon Bombs - Your New Favorite Appetizer

If you love crab rangoon from your favorite takeout spot, you're going to



OVEN
375°F

TIME
18 min

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INGREDIENTS

For the Filling:

- 8 oz cream cheese, softened
- 1 cup lump crab meat (fresh or canned, drained)
- 2 green onions, finely chopped
- 1 tsp Worcestershire sauce
- $\frac{1}{2}$ tsp garlic powder
- $\frac{1}{2}$ tsp onion powder
- ... tsp salt
- ... tsp black pepper

For the Dough:

- 1 can (8-count) refrigerated biscuit or crescent roll dough
- 1 egg, beaten (for egg wash)
- 2 tbsp sesame seeds (optional, for topping)

For Frying & Serving:

- Vegetable oil, for frying
- Sweet chili sauce or soy sauce, for dipping

DIRECTIONS

- 1. Make the Filling:** In a medium mixing bowl, combine cream cheese, crab meat, green onions, Worcestershire sauce, garlic powder, onion powder, salt, and pepper. Stir until everything is creamy and well-mixed.
- 2. Assemble the Bombs:** Flatten each piece of biscuit or crescent dough into a small circle. Place about 1 tablespoon of the crab mixture in the center. Fold the edges over the filling and pinch to seal into a ball.
- 3. Prep for Frying:** Heat 2 inches of vegetable oil in a deep skillet or pot to 350°F (175°C). Brush each bomb with beaten egg, and optionally, sprinkle with sesame seeds for texture and visual appeal.
- 4. Fry Until Golden:** Working in batches, gently drop the bombs into hot oil. Fry for 2-3 minutes per side, or until golden brown and crispy. Remove with a slotted spoon and drain on a paper towel-lined plate.
- 5. Serve & Enjoy:** Let cool slightly before serving with sweet chili sauce or soy sauce for dipping. Best eaten fresh and warm!

SWAPS & NOTES

Try chopped cooked shrimp or imitation crab for a budget-friendly alternative.

Bake at 375°F (190°C) for 15-18 minutes until golden.

Spicy twist: Add a dash of sriracha or cayenne to the filling.

Make the Filling In a medium mixing bowl, combine cream cheese, crab meat, green onions, Worcestershire sauce, garlic powder, onion powder, salt, and pepper.

TIPS FOR SUCCESS

Seal well: Pinch the dough edges tight to prevent filling leaks during frying.

Test the oil: A breadcrumb should sizzle and rise if the oil is at the right temp.

Don't overcrowd: Fry in batches so the temperature doesn't drop.

Keep warm: Place cooked bombs in a 200°F oven if making in advance.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/how-to-make-crab-rangoon-bombs-your-new-favorite-appetizer/>