

Crispy Crab Rangoon: The Perfect Creamy and Crunchy Appetizer

If you've ever ordered takeout from a Chinese restaurant, chances are you've come across



OVEN
350°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 oz cream cheese, softened
- $\frac{1}{2}$ cup crab meat, finely chopped (fresh, canned, or imitation)
- 1 green onion, finely chopped
- 1 teaspoon Worcestershire sauce
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon soy sauce
- 20 wonton wrappers
- 1 egg, beaten (for sealing)
- Oil for frying (vegetable or canola)

How to Make Crab Rangoon:

1. Make the Filling:

In a mixing bowl, combine cream cheese, crab meat, green onion, Worcestershire sauce, garlic powder, and soy sauce.

Stir until the mixture is smooth and well combined.

2. Assemble the Wontons:

Lay out the wonton wrappers on a clean surface.

Place 1 teaspoon of filling in the center of each wrapper.

Brush the edges with the beaten egg to help seal.

Fold the wrappers into a triangle or pinch the corners together to form a classic rangoon shape. Make sure they are sealed tightly to prevent leaks.

3. Heat the Oil:

In a deep skillet or fryer, heat oil to 350°F (175°C).

To test if the oil is ready, drop a small piece of wonton wrapper into the oil-it should sizzle and float.

4. Fry Until Golden:

Carefully drop a few wontons at a time into the hot oil.

Fry for 2-3 minutes, flipping once, until they are golden brown and crispy.

Remove with a slotted spoon and drain on a paper towel.

5. Serve & Enjoy:

Serve hot with sweet chili sauce, soy sauce, or sweet & sour sauce for dipping.

Pro Tips & Variations:

What to Serve with Crab Rangoon:

Sweet & Sour Sauce - The perfect balance of tangy and sweet.

Soy Sauce or Ponzu - A salty, umami contrast to the creamy filling.

Hot Mustard - For a spicy kick.

Fried Rice or Lo Mein - Turn them into a full meal!

Egg Rolls or Dumplings - Serve with other Asian-inspired appetizers.

FAQs (From My Kitchen to Yours):

DIRECTIONS

1. **Make the Filling:** In a mixing bowl, combine cream cheese, crab meat, green onion, Worcestershire sauce, garlic powder, and soy sauce.
2. **Stir** until the mixture is smooth and well combined.
3. **Assemble the Wontons:** Lay out the wonton wrappers on a clean surface.
4. Place 1 teaspoon of filling in the center of each wrapper.
5. Brush the edges with the beaten egg to help seal.
6. Fold the wrappers into a triangle or pinch the corners together to form a classic rangoon shape. Make sure they are sealed tightly to prevent leaks.
7. **Heat the Oil:** In a deep skillet or fryer, heat oil to 350°F (175°C).
8. To test if the oil is ready, drop a small piece of wonton wrapper into the oil-it should sizzle and float.
9. **Fry Until Golden:** Carefully drop a few wontons at a time into the hot oil.
10. Fry for 2-3 minutes, flipping once, until they are golden brown and crispy.
11. Remove with a slotted spoon and drain on a paper towel.
12. **Serve & Enjoy:** Serve hot with sweet chili sauce, soy sauce, or sweet & sour sauce for dipping.
13. **Pro Tips & Variations:** ? Baking Option - If you prefer a lighter version, brush the rangoons with oil and bake at 375°F for 12-15 minutes.
14. ? Air Fryer Method - Spray with cooking oil and air-fry at 375°F for 8-10 minutes, flipping halfway.

15. ? Make It Spicier - Add a dash of sriracha or chili flakes to the filling for a little heat.
16. ? Use Fresh Crab - For a more authentic taste, use fresh lump crab meat instead of imitation.
17. ? Want More Flavor? - Add a squeeze of lemon juice or a bit of sesame oil to the filling.
18. What to Serve with Crab Rangoon: These crispy wontons pair beautifully with:
19. Sweet & : Sour Sauce - The perfect balance of tangy and sweet.
20. Soy : Sauce or Ponzu - A salty, umami contrast to the creamy filling.
21. Hot : Mustard - For a spicy kick.
22. Fried : Rice or Lo Mein - Turn them into a full meal!
23. Egg : Rolls or Dumplings - Serve with other Asian-inspired appetizers.
24. FAQs (From My Kitchen to Yours): Q: Can I make Crab Rangoon ahead of time?A: Yes! Assemble them, place on a tray, and freeze before frying. When ready, fry straight from frozen-just add an extra minute to the cook time.
25. Q: How do I store leftovers?A: Keep in an airtight container in the fridge for up to 3 days. Reheat in the oven or air fryer to keep them crispy.

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

Original recipe: <https://chefmaniac.com/crispy-crab-rangoon-the-perfect-creamy-and-crunchy-appetizer/>