

Crab Rangoon Dip: A Creamy, Cheesy Party Favorite

crispy, creamy, and savory flavors of Crab Rangoon



OVEN
375°F

TIME
10 min

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

- 8 ounces cream cheese, softened
- $\frac{1}{2}$ cup sour cream
- 1 cup shredded mozzarella cheese
- 1 cup lump crab meat (or imitation crab, chopped)
- 2 green onions, chopped
- 1 teaspoon Worcestershire sauce
- 1 teaspoon soy sauce

$\frac{1}{2}$ teaspoon garlic powder

$\frac{1}{2}$ teaspoon onion powder

$\frac{1}{4}$ teaspoon sugar (optional, for a touch of sweetness)

How to Make Crab Rangoon Dip:

1. Preheat the Oven:
2. Mix the Dip Ingredients:
3. Transfer to a Baking Dish:
4. Bake Until Bubbly:
5. Serve and Enjoy:

My Best Tips for the Perfect Crab Rangoon Dip:

Use real crab for the best flavor - Imitation crab works, but real lump crab adds a more authentic taste.

Want extra crispiness? - Top the dip with crushed wonton strips before baking.

Make it spicy - Add a dash of sriracha or red pepper flakes for heat.

Use room-temperature cream cheese - It makes mixing much easier.

What to Serve with Crab Rangoon Dip:

Wonton chips - Cut wonton wrappers into triangles, fry or bake until crispy.

Crackers or pita chips - Great for scooping up the creamy dip.

Crispy baguette slices - Adds a nice crunch.

Sliced cucumbers or bell peppers - A fresh, low-carb option.

FAQs:

DIRECTIONS

1. **Preheat the Oven:** Preheat your oven to 375°F (190°C). Lightly grease a small baking dish.
2. **Mix the Dip Ingredients:** In a large bowl, combine cream cheese, sour cream, mozzarella cheese, crab meat, green onions, Worcestershire sauce, soy sauce, garlic powder, onion powder, and sugar. Stir until well mixed.
3. **Transfer to a Baking Dish:** Spread the mixture evenly into the prepared baking dish.
4. **Bake Until Bubbly:** Bake for 20 minutes, or until the dip is hot and bubbly. If you want a golden top, broil for an additional 2-3 minutes at the end.
5. **Serve and Enjoy:** Remove from the oven and let cool slightly before serving. Serve warm with wonton chips, crackers, or fresh vegetables.
6. **My Best Tips for the Perfect Crab Rangoon Dip:** Use real crab for the best flavor - Imitation crab works, but real lump crab adds a more authentic taste.
7. **Want extra crispiness?** - Top the dip with crushed wonton strips before baking.
8. **Make it spicy** - Add a dash of sriracha or red pepper flakes for heat.
9. **Use room-temperature cream cheese** - It makes mixing much easier.
10. **What to Serve with Crab Rangoon Dip:** This dip is best served with crispy, crunchy dippers. Here are some great options:
11. **Wonton chips** - Cut wonton wrappers into triangles, fry or bake until crispy.
12. **Crackers or pita chips** - Great for scooping up the creamy dip.

13. Crispy baguette slices - Adds a nice crunch.
14. Sliced cucumbers or bell peppers - A fresh, low-carb option.
15. FAQs: Can I make this dip ahead of time?Yes! Mix the dip ingredients and store in the fridge for up to 24 hours. When ready to serve, bake as directed.
16. Can I make this in a slow cooker?Absolutely! Mix everything and cook on low for 2-3 hours, stirring occasionally.
17. How do I store leftovers?Store in an airtight container in the fridge for up to 3 days. Reheat in the oven or microwave before serving.
18. This : Crab Rangoon Dip is warm, creamy, and bursting with flavor, making it the ultimate party appetizer. Whether you're serving it for game day, holidays, or just a cozy night in, this dip is sure to be a favorite.
19. Give it a try and let me know how it turns out!

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

Original recipe: <https://chefmaniac.com/crab-rangoon-dip-a-creamy-cheesy-party-favorite/>