

Alaska Crab Wontons



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

Alaska Crab Cream Cheese Mixture:

1 ¼ lbs. Alaska Crab meat, flaked

1 lb. cream cheese

¼ cup green onion, sliced

2 tsp. soy sauce

1 tsp. sesame oil

Egg Wash:

2 egg whites

1 Tbsp. water

Assembly:

40 wonton wrappers

1 recipe Crab Cream Cheese mixture

Egg wash, as needed

Oil, for frying, as needed

3 Tbsp. green onions, green part only, chopped

1 cup sweet chili sauce, prepared

Description:

Alaska Crab Cream Cheese Mixture:

Mix all ingredients and stir until incorporated. Cover and refrigerate.

Egg Wash:

Combine ingredients and reserve.

Wontons:

Place 2 tsp. of Crab Mixture in the middle of each wonton wrapper. Lightly brush adjacent sides of wonton wrapper with egg wash. Fold each wonton wrapper into a triangle making sure to tightly seal the edges. Fold outer edges up toward the middle of the triangle using egg wash to seal. Place wontons on a parchment paper lined sheet pan dusted with cornstarch or flour, being careful the wontons don't touch. Cover and freeze until needed.

DIRECTIONS PER SERVING

Preheat deep fryer to 350°F. Gently place 5 frozen wontons in deep fryer and cook until golden brown. Drain. Plate and garnish

with a pinch of green onions. Serve with 2 Tbsp. sweet chili sauce.

ALTERNATIVE SERVING SUGGESTIONS

1. Add drained and coarsely chopped artichoke hearts to Crab Mixture. Warm and serve with fresh sourdough bread slices.
2. Place a small scoop of Crab Mixture on a bed of chopped crisp romaine lettuce that has been tossed in Asian sesame dressing.