



Crab Rangoons

Ingredients:

4 oz cream cheese, at room temperature
2 oz crab meat
1 tablespoon minced garlic scapes
1/2 package wonton wrappers (about 24)
peanut or vegetable oil for frying



Directions:

In a bowl mash together the cream cheese, crab meat and garlic scapes.

Put a teaspoon of filling in the center of the wonton wrapper and fold to your liking, using a little water on the tip of your finger to seal the wrapper.

Fry in batches until golden brown and serve with sweet and sour sauce.