



## Crab + Cream Cheese Won Ton

Level: Easy

Prep Time: 15 minutes

Serves: 5

Cooking Time: 20 minutes

- 1 (8 oz.) cream cheese, softened to room temperature
- $\frac{1}{4}$  cup mayonnaise
- $\frac{1}{2}$  tsp. sesame oil
- $\frac{1}{4}$  tsp. shoyu (soy sauce)
- $\frac{1}{8}$  tsp. ground black pepper
- 2 cloves fresh garlic, finely minced
- 1 stalk green onion, finely chopped
- 1 Tbsp. cilantro, finely chopped
- 1 (8oz.) package imitation crabmeat, roughly chopped into chunks
- 1 (10 oz.) package won ton pi (dumpling wrappers)
- Small bowl of water, to seal the won tons
- Vegetable oil for deep frying, to fill at least 1 inch of a large pot



On medium high heat, preheat the vegetable oil in a large, deep pot.

In a medium bowl, mix the cream cheese and mayonnaise until smooth. Add the sesame oil, shoyu, pepper, garlic, green onion, and cilantro. Mix well. Add the imitation crab and gently mix until all are combined.

Place 1 Tbsp. of the imitation crab mixture in the center of the won ton pi. Dip your finger into the bowl of water and moisten the inside edges of the won ton pi. Next, diagonally fold over one side to make a triangle shape. Press the edges to seal. Place the uncooked won ton on a plate and repeat to fill the remaining won tons. (See Picture #1)



Picture #1



Picture #2

When all the won tons have been filled, drop the won tons in the hot oil and deep fry, turning over once, until both sides are crispy golden brown. (If the oil is preheated and hot, the won tons will fry fast, in about 1 minute.) Do not overcrowd the pot. When done frying, drain the won tons standing upright (not lying down) in a deep dish lined with a paper towel. (See Picture #2) If desired, sprinkle a little table salt on the won tons while still hot. Serve after cooling slightly but when still warm and crispy.