

Crab Pockets

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Ingredients:

18 wonton wrappers
5 ounces canned white crabmeat
4 ounces cream cheese, softened
1/4 cup mayonnaise
3 green onions, thinly sliced
1/2 stick butter, melted
water
Opt: Sweet and Sour Sauce for serving

Directions:

- *Preheat oven to 350 degrees.
- *Mash together the cream cheese and mayonnaise until well mixed.
- *Mix in the crabmeat, then the green onions.
- *Put a little bit of water into a bowl.
- *Brush a cookie sheet with some of the melted butter.
- *Lay out half of the wontons (keep the rest covered so they don't dry out).
- *Put a spoonful of the crab mixture into the center of each wonton.
- *Dip your finger into the water and wet all the edges around the entire square of the wonton, this will help them to stick shut.
- *Fold the wonton like a triangle and pinch both open sides so that they stay shut and all of the filling is sealed inside.
- *Lay the wontons onto the prepared cookie sheet. They should not be touching each other.
- *Prepare the rest of the wontons the same way.
- *Brush the tops of the wontons with the rest of the melted butter.
- *Bake for approx. 7 minutes, turn and bake approx. another 7 minutes or until the edges start to turn golden brown.
- * Opt: serve with Sweet and Sour Sauce.