

## **Crab Rangoon**

8 oz cream cheese, softened  
4.25 oz can crab (optional)  
3 T bread crumbs(optional)  
¼ cup (about 4) chopped green onion  
1 egg  
Won ton wrappers or egg roll wrappers cut into fourths  
1 egg beaten

### **Sweet and Sour Sauce**

2 T cornstarch  
1 cup sugar  
3.5 T vinegar  
1/3 cup water  
⅛ tsp salt  
Red food coloring (optional)

Combine cream cheese, crab, bread crumbs, onion and egg in a bowl, mix well. Place 1 T mixture on a won ton wrapper, brush beaten egg on outer edge and fold over and seal with fingers. Fold two ends toward each other and pinch.

In a saucepan, combine sugar and cornstarch, whisk until combined well. Add water, vinegar, salt and food coloring if necessary, bring to boil over med-high heat and continue boiling for about 5 minutes until thickened. Turn to low to keep warm

Heat oil to 350 degrees, fry a few a won tons at a time, drain on paper towels.

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