



CREAM CHEESE CRAB WON TON

INGREDIENTS:

½ lb imitation crab (shredded)
8oz cream cheese (softened)
2 Tbsp mayonnaise
¼ tsp Worcestershire sauce
Dash of Tabasco
½ can water chestnuts (chopped)

2 Tbsp round onion (chopped)
¼ tsp garlic powder
½ tsp salt
1 pkg won ton wrappers
Oil for deep frying



DIRECTIONS:

1. Mix softened cream cheese with mayonnaise, Worcestershire sauce, and Tabasco.
2. Add water chestnuts, minced onion, garlic powder, salt, and shredded imitation crab meat and mix well.
3. Drop by teaspoonful in center of each won ton wrapper. Moisten edges with water, fold in half, and seal.
4. Deep-fry in hot oil. Serve with sweet and sour dipping sauce. Makes approx 30.