

J. Rickards Winery



CRAB RANGOON DIP

Prep time: 10 min | Cook time: 50 min | Total time: 1 hr | 8 servings

Recommended wine pairing: *J. Rickards Viognier*

INGREDIENTS

8 oz cream cheese, softened
½ cup sour cream
1 tsp soy sauce
2 tsp brown sugar
2 cloves garlic, minced

6 oz canned crab meat
1 cup mozzarella cheese, divided in half
1 bunch green onions, chopped, divided in half
12 oz wonton wraps
1 quart vegetable oil

DIRECTIONS

THE DIP

- 1 Preheat oven to 350°F.
- 2 Beat the cream cheese with a hand mixer in large bowl. Add the sour cream and soy sauce and beat to combine.
- 3 Add the brown sugar, garlic, crab meat, half the mozzarella cheese, and half the green onions. Use a silicone spatula to combine.
- 4 Add the dip to a small baking dish and top with remaining cheese. Bake, covered, for 20 minutes.
- 5 Remove the cover and bake for an additional 10 minutes, until the cheese is hot, melted, and begins to brown.
- 6 Sprinkle the other half of the diced onions over the dip and serve with wonton chips. (See below)

THE WONTON CHIPS

- 7 Add the oil to a dutch oven or use a deep fryer. Heat to 325°F.
- 8 Cut each wonton wrap in half diagonally. Fry them in batches of 5. Use kitchen tongs to lower them into the oil and flip them as they cook so that they brown on each side.
- 9 Remove the wontons from the oil as soon as they are lightly browned on each side. They quickly change from light, golden brown to dark brown, so work quickly and watch them.
- 10 Place the fried wontons on a paper towel lined plate and sprinkle with salt. Repeat until all of the wontons are fried. Serve the chips with the Crab Rangoon Dip and enjoy!

PRO TIP:

Make sure your cream cheese has had time to sit out and get very soft; it will be nice and smooth that way. Otherwise it will become lumpy when combined with the other ingredients.

