

## Crab Rangoon

1 (8 ounce) package cream cheese, softened  
1/3 cup crabmeat, chopped  
4-5 tablespoons water chestnuts, drained and chopped  
3 small green onions  
1 tsp garlic salt (adjust to your taste)  
1/2 tsp cayenne pepper (adjust to your taste)  
1 package wonton wrappers  
Oil for frying



- ✚ In a bowl, mix all the ingredients, except for the last 2 on the list
- ✚ Place 1-2 tsps of the cream cheese mixture in the center of a wonton wrapper. Wet wrapper edges with water, fold over the mixture and press from the center to get rid of the trapped air and to seal
- ✚ Fry the wontons in small batches until golden brown, 1-2 min per side

