

Crab Dumplings



A Taste of *The Café* AT THE FRICK

Serves: Yields 24 dumplings

Prep Time: 20 minutes

Cook Time: 1 minute

Ingredients

8oz. cream cheese
3 Tablespoons sweet garlic chili paste
1 Tablespoon sriracha (Thai) hot sauce
2 Tablespoons chopped chives
1 pound lump crab meat
1 package wonton wrappers
1 egg, beaten

Procedure

In a food processor combine the cream cheese, garlic chili paste, and hot sauce, and blend until smooth. Then fold in the chives and crab meat. Lay out the wonton wrappers and brush the edges with the beaten egg. Place a small amount of crab mix into the center and then bring the opposite edges of the wontons together and seal with your fingers, then deep fry till golden and they begin to float.
Bon Appetit!