



Crab Rangoon Egg Rolls



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Introduction

Crab Rangoon Egg Rolls are a delightful twist on the traditional Chinese appetizer, combining the creamy flavors of crab and cheese with the crunchy texture of egg rolls. These delicious treats are perfect for parties, game days, or as a fun snack at home. With a crispy exterior and a savory filling, they are sure to please any crowd. This recipe is easy to follow, making it a great choice for both novice and experienced cooks alike.

Detailed Ingredients with measures

Crab meat - 8 ounces, canned or fresh
Cream cheese - 4 ounces, softened
Green onions - 2 stalks, finely chopped
Garlic powder - 1 teaspoon
Worcestershire sauce - 1 teaspoon
Egg roll wrappers - 10 to 12 pieces
Oil for frying - as needed
Soy sauce - for serving, optional

Prep Time

Preparation time for this recipe is approximately 15 minutes, allowing you to quickly assemble the flavorful filling for the egg rolls.

Cook Time, Total Time, Yield

Cook time is around 10-15 minutes, depending on the heat of your oil and how crispy you like your egg rolls. The total time, including preparation and cooking, will take about 30 minutes. This recipe yields approximately 10 to 12 crab rangoon egg rolls, perfect for sharing or enjoying solo!



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Detailed Directions and Instructions

Step 1: Prepare the Filling

In a medium bowl, combine cream cheese, crab meat, green onions, garlic powder, and soy sauce. Mix until well blended.

Step 2: Assemble the Egg Rolls

Place an egg roll wrapper on a flat surface with a point facing you. Add a spoonful of the crab mixture to the center. Fold the bottom corner over the filling, then fold the sides inward, and roll tightly to seal.

See also Smothered Hamburger Steak

Step 3: Heat the Oil

In a large, deep skillet or pot, heat oil over medium-high heat until it reaches 350°F (175°C).

Step 4: Fry the Egg Rolls

Carefully place the prepared egg rolls in the hot oil, cooking them in batches if necessary. Fry for 3-4 minutes or until golden brown and crispy, turning occasionally.

Step 5: Drain and Serve

Once cooked, use a slotted spoon to remove egg rolls from the oil and place them on a paper towel-lined plate to drain excess oil. Serve warm with sweet and sour sauce or your choice of dipping sauce.

Notes

Note 1: Egg Roll Wrapper Storage

Keep the egg roll wrappers covered with a damp paper towel while assembling to prevent them from drying out.

Note 2: Crab Options

You can use imitation crab meat or fresh crab meat based on your preference.

Note 3: Baking Option

If you prefer a healthier option, brush the assembled egg rolls with oil and bake them at 425°F (220°C) for 15-20 minutes, turning halfway through.

Note 4: Dipping Sauce

These egg rolls pair well with sweet and sour sauce, soy sauce, or a spicy dipping sauce for added flavor.



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Cook techniques

Deep Frying

Deep frying is used to achieve a crispy texture on the egg rolls. Make sure the oil is hot enough before adding the egg rolls to prevent them from becoming greasy.

Wrapping

Properly wrapping the egg rolls is essential to prevent filling from spilling out during cooking. Use a secure seal to keep the filling intact.

Chilling

Chilling the egg rolls for a short time before frying helps them hold their shape. It also allows the flavors to meld together nicely.

See also [Cold Cheesecake with Jelly](#)

Testing Oil Temperature

Using a thermometer or dropping a small piece of dough into the oil helps ensure it is hot enough for frying. This step is crucial for achieving that perfect golden color.

Serving

Serve hot and fresh for the best taste. Pairing with a dipping sauce enhances the flavors and adds an extra layer of enjoyment.

FAQ

Can I use different types of meat in the filling?

Yes, you can substitute other proteins like chicken or shrimp based on your preference.

Can I bake the egg rolls instead of frying?

Yes, baking is an option; just brush them with oil and bake until golden brown.

What can I use as a dipping sauce?

Popular options include sweet and sour sauce, soy sauce, or a spicy chili sauce for added flavor.

How do I store leftovers?

Store leftover egg rolls in an airtight container in the refrigerator for up to 3 days. Reheat in the oven for best results.

Can I freeze uncooked egg rolls?

Yes, you can freeze them before frying. Just make sure to separate them so they don't stick together.



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Conclusion

These Crab Rangoon Egg Rolls are a delightful fusion that perfectly combines the creamy, savory flavors of traditional crab rangoon with the crispy texture of egg rolls. They make for an ideal appetizer or snack, perfect for any occasion. Whether you're hosting a party or enjoying a quiet night in, these flavorful bites are sure to impress.

More recipes suggestions and combination

Spicy Shrimp Egg Rolls

Add some heat to your egg rolls with spicy shrimp, cream cheese, and vegetables for an extra kick.

See also [Vegan Spinach Artichoke Dip Recipe](#)

Pork and Veggie Egg Rolls

Combine ground pork with shredded carrots and cabbage for a classic flavor profile.

Vegetarian Thai Spring Rolls

Fill rice paper wraps with fresh vegetables, herbs, and a tangy dipping sauce for a lighter option.

Buffalo Chicken Egg Rolls

Create a zesty twist by incorporating pulled buffalo chicken along with cream cheese for a kick.

Mediterranean Egg Rolls

Stuff egg rolls with feta cheese, spinach, and olives for a delightful Mediterranean flavor.

Cheesy Jalapeño Popper Egg Rolls

Mix cream cheese with jalapeños and cheddar for a spicy, cheesy treat that everyone will love.

Sweet Potato and Black Bean Egg Rolls

A delicious vegetarian option featuring mashed sweet potatoes, black beans, and spices for a healthy twist.





Crab Rangoon Egg Rolls | 14

Crab Rangoon Egg Rolls