



## Lobster Rangoons

Serves 4-5

### Ingredients

- 8 ounces lobster meat, finely chopped
- 2 (8 ounce) packages cream cheese
- 1 bunch green onion, use all but the white part, finely chopped
- 2 tablespoons lemon juice
- 2 tablespoons garlic juice, from a jar of chopped garlic in juice
- 30 wonton wrappers
- 1 egg, mixed with 2 tablespoons water
- canola oil, to deep fry wontons
- Chinese duck sauce or plum sauce, for dipping

### Directions:

Put your cream cheese in a glass dish and microwave for 45 secs.

Chop your green onions finely and add to cream cheese.

Add your lemon and garlic juice and mix well.

Chop your lobster finely or use the blender. Add to cream cheese mixture and mix in well.

Put 30 wonton wrappers onto a large flat baking pan like a cookie sheet.

Place a teaspoonful of mixture into the center of each wonton wrapper.

Mix the egg and two tablespoons of water together well. With two fingers, dip into the egg wash then rub around the edge of each wonton.

Taking the bottom right tip of the wonton, bring it up to meet the top left tip, and press around the edges to make a seal, so the cream cheese mixture doesn't come out when deep frying.

When all 30 wontons are done, put in the refrigerator for at least 10 – 30 minutes to help set. Can do up to 2 hours.

When ready to deep fry, heat your oil to 350 degrees F.

Turn on your oven to 200°.

Drop 6 wontons in at a time and fry on one side, then flip and fry on the other. Place on a layer of 4 paper towels to absorb grease, then place in an oven proof dish, and put in oven to keep warm while the next batch is cooking.

Serve with Duck or Plum Sauce for dipping.