

# TIM FARMER'S COUNTRY KITCHEN

## CRAB RANGOON

*8 ounce cream cheese, softened*  
*6 ounces imitation crab meat*  
*2 green onions*  
*1 garlic clove*  
*2 teaspoons Worcestershire*  
*1/2 teaspoon soy sauce*  
*Salt*  
*Pepper*  
*Sugar*

*Wonton wrappers*  
*Water*

### ***Dipping Sauce***

*2 tablespoons apricot preserves*  
*1/2 teaspoon rice wine vinegar*  
*1/2 teaspoon soy*  
*Fresh grated ginger*

Mix together all ingredients until combined. Place spoonful in middle of wonton wrappers. Pull together opposite corners and pinch together. Pull up sides (triangle) and seal edges together to look like a package. Heat oil to 320-330 degrees and fry until golden brown. Remove and drain on paper towel.

