

angry crab rangoon appetizers

with apricot chili lime dipping sauce



- 12 oz package of wonton wrappers (found in produce department of supermarket)
- Cooking spray
- 8 oz cream cheese (regular or light), at room temperature
- 2- 6 oz cans crab, drained
- 1 cup thinly sliced green onion (green & white part)
- 1-3 tablespoons horseradish (depending on how hot or "angry" you want it to be)
- Salt & pepper to taste
- 1/2 cup apricot jam
- 1 tablespoon fresh lime juice
- 1/2 tablespoon chili garlic sauce (found in Asian department of supermarket)

Equipment: mini muffin pans

Preheat oven to 350 degrees. Spray muffin tins with cooking spray. Thoroughly combine cream cheese, crab, onion, horseradish, salt & pepper.

Place a scant tablespoon of mixture on center of wonton wrapper, bring up corners, and drop into muffin cup.

Bake for about 10 minutes until filling is bubbly and edges of wrappers are golden.

To make dipping sauce, mix together jam, lime juice, and chili garlic sauce.

Makes about 2 dozen.

JacquelyneSteves.com