

# *School of Cooking*

Martin's

## **Crab Rangoon with Berry Szechuan Sauce**

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Martin's Super Markets at Heritage Square  
Mishawaka, Indiana

### **Ingredients**

#### *For Sauce:*

- 1/2 cup blackberry puree
- 1/2 cup sake or sherry
- 1 tbsp cornstarch
- 1/2 tsp salt
- 1/2 tsp red pepper flakes
- 1/2 tsp grated ginger
- 1 tsp lime juice
- 2 cloves garlic, minced
- 1 1/2 tbsp honey

#### *For Crab Rangoon:*

- 1 8-oz bar softened cream cheese
- 1 small can crabmeat (the cheap stuff is fine!)
- 1/4 cup shredded cheddar cheese
- 1/4 cup minced yellow onion (you can also use scallions to add color)
- 1 package wonton wrappers

### **Instructions**

#### *For Sauce:*

Combine all ingredients in a saucepan. Bring to a boil over medium heat and cook until mixture is clear and thickened.

#### *For Crab Rangoon:*

In a bowl, mix together cream cheese, crabmeat, cheddar cheese and onion. Unwrap wonton wrappers and place on counter. Using water

as "glue," lightly trace the edges of the wrapper with your finger. Place 1-2 tsp of cream cheese filling in the center of the square. Next, fold edges together to make a triangle. Make sure to check that all edges are sealed. Pan fry in  $\frac{1}{4}$  -  $\frac{1}{2}$  inch deep vegetable oil until both sides are lightly browned. Lay on a tray covered with paper towels to help absorb the oil. Serve warm wontons on a tray with bowl of sauce to dip. Yummy!!!!