**Crab Rangoons**-These are actually more Polynesian than Chinese

[](http://www.google.com/imgres?um=1&hl=en&rls=com.microsoft:en-us:IE-SearchBox&biw=1441&bih=615&tbm=isch&tbnid=zzqjnKsWr4hpOM:&imgrefurl=http://spectacularlydelicious.com/2011/01/13/crab-rangoon-original-gourmet-recipe/&docid=8CeV-EREZntG4M&imgurl=http://spectacularlydelicious.com/wp-content/uploads/2011/01/rangoon-grapefruit-Sardinia-pasta-184-e1294920491851.jpg&w=500&h=411&ei=kFjnTr3IMeTj0QGPzJTyCQ&zoom=1)8 oz cream cheese, softened

2 (6 oz) cans crabmeat, drained and flaked

1 clove garlic minced

½ tsp soy sauce

½ tsp Worcestershire sauce

2 tbsp chopped green onion

1 pkg wonton wrappers

* Drain cans of crab meat, flake meat with a fork.
* Stir together softened cream cheese, crab, garlic, sauces and green onion.   
  Place wonton wrapper in front of you with a point on top.
* Place about 1 tsp filling in center of wonton wrapper.
* Moisten wrapper edges with A SMALL AMOUNT OF WATER, fold over the mixture and pinch to seal.
* Place in single layer in container and place in the freezer

**Make sweet & sour sauce day 1**

1/3 cup rice vinegar

4 tbsp brown sugar

1 tbsp ketchup

1 tsp soy sauce

Bring to a boil in sauce pan

* Combine 2 tsp cornstarch with 4 tsp water in custard cup until mixture is smooth.
* Stir this into hot sauce and continue whisking and cooking until thickens.
* Remove from heat and put in covered container in the refrigerator until day 2

Heat oil for deep frying and fry rangoons about 5 minutes or until brown and crisp. Serve with sauce.