

Kani Wontons

Recipe By *Danielle Renov*



Cooking and Prep:  40
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Serves:  6

Contains:     

Preference: Parve

Difficulty: Medium

Occasion: Chanukah, Yom

Kippur

Diet: Pescetarian

Ingredients (12)

Wontons

- 1 package Gefen Wonton Wrappers
- 1 package mock crab, chopped
- 1 cup chopped scallions
- 3 tablespoons Gefen Soy Sauce
- 1 teaspoon Gefen Sesame Oil
- 2 teaspoons rice vinegar

1 tablespoon sriracha (or less)

2 tablespoons Gefen Mayonnaise

Dipping Sauce

3 tablespoons sugar

3 tablespoons hot water

5 tablespoons Gefen Soy Sauce

3 tablespoons chopped scallions

Start Cooking

Prepare and Fry the Wontons

1. Lay wonton wrappers out on a clean surface.
2. Put everything else in a bowl and mix well.
3. Place a heaping tablespoon of mixture in the center of each wrapper.
4. Wet the edges of the wrapper with a little bit of water and fold over to create a triangle. Repeat until they are all filled and sealed.
5. Wet the edges of the wrapper with a little bit of water and fold over to create a triangle. Repeat until they are all filled and sealed.
6. Heat oil in a medium pot and add a few wontons at a time.
7. Fry for one to two minutes until golden. Place fried wontons on a wire rack to cool so that they don't get soggy, or eat immediately.

Note:

These can be filled and frozen before being fried. Just arrange in single layers divided by parchment paper. Remove from the freezer 10 minutes before frying!

Make the Dipping Sauce

1. Mix hot water, sugar, and soy sauce until sugar has dissolved.
- 2.

Set aside to cool. Once cooled, add scallions.