

Crab Rangoon Wonton Cups

This recipe was provided by Sally Roeckell of [Table and Dish](#) and were originally published at [365Barrington.com](#).

Ingredients

- 1 pack of wonton wrappers
- 1 lb. lump crab meat
- 8 oz. cream cheese
- 1/4 cup sour cream
- Kosher salt and fresh ground pepper
- Pinch of Cayenne pepper
- 1 tsp. Worcestershire sauce
- 2 tbsp. fresh lemon juice
- 1-3 tsp. hot sauce (depending on how hot you like it.)
- 3 slices green onions, plus extra for garnish.
- Lemon wedges

Instructions

1. Preheat oven to 350°F.
2. Spray mini muffin pan with cooking spray.
3. Place one wonton wrapper in each muffin cup.
4. In a medium-size mixing bowl or food processor, combine cream cheese, sour cream, 3 sliced green onions, Worcestershire sauce, lemon juice, hot sauce, cayenne pepper and salt and pepper. Combine well.
5. Use a fork to flake apart the crabmeat. Stir crab into cream cheese mixture. Combine well.
6. Spoon filling into the wonton shells and bake for 12 minutes. Check to see if the wontons are browning at the edges. Cover pan loosely with foil or parchment so the bottoms can bake without burning the tips. Bake 5 minutes longer.

