



## Recipes

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# Singapore Crab Rangoons

Prep Time: 40 Minutes

Serves 1

### Ingredients:

- 3 each 12" Chipotle Chile Wraps (10253)
- 12 oz. Cream Cheese , softened
- 1 oz. vol. Fresh Chives , snipped
- 1/4 tsp. Kosher Salt
- 1/8 tsp. Cayenne Pepper Sauce
- 1/3 lbs. Snow Crab Meat
- 1/4 cup All Purpose Flour
- 1/4 cup Water
- 6 oz. vol. Singapore Sweet and Sour Sauce , see related recipe

### Directions:

1. Fold cream cheese, chives, garlic, salt, and pepper together in mixing bowl until smooth. Fold in snow crab meat and keep filling chilled.
2. Whisk flour and water together in a separate small bowl and stir until smooth. (this will act as a glue to hold tortilla together)
3. Heat chipotle chile tortillas and place on cutting board. Cut round edges off of all sides of tortilla.
4. Cut each tortilla to yield 6 each 3"x 4 1/2" rectangles.
5. Place 2 tsp. of filling in the center of each tortilla rectangle.
6. Brush edges of tortillas with flour and water mixture.
7. Bring all corners towards the center over the filling and press edges together to seal, making sure that there are no air pockets between the tortilla and the filling.
8. Place on parchment lined sheet pan and tightly wrap. Store in freezer until ready for use.
9. When ready to serve remove from freezer and place in 350-360 fryer 1-2 minutes or until tortilla is golden brown and center is hot.



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## Singapore Sweet and Sour Sauce

Serves 1

### Ingredients:

- 2 tsp. Chicken Base
- 1 cup Hot Water
- 3/4 cup Ketchup
- 3/4 tsp. Fresh Garlic , minced
- 1/4 cup Fresh Ginger , minced
- 1 cup Rice Wine Vinegar
- 1/2 cup Granulated Sugar
- 1/2 tsp. Fish Sauce
- 1 oz. vol. Pineapple Juice
- 1/4 cup Palm Vinegar
- 1 cup Fresh Pineapple , small dice
- 1/4 cup Green Onion , thinly sliced
- 1/4 cup Red Bell Pepper , diced

### Directions:

1. Dissolve chicken base in hot water.
2. Place all ingredients together in a saucepot over medium high heat.
3. Stir occasionally and bring to a simmer.
4. Lower heat and simmer 10 minutes.
5. Adjust flavors if necessary
6. Remove from heat and chill.
7. Place in a covered storage container and hold refrigerated until ready for use.