Slow Cooker Crab Rangoon Dip



Ingredients:

- 24 ounces cream cheese, at room temperature
- 2 ½ cups shredded Monterey Jack cheese (about 9.5 ounces)
- 2 tsps soy sauce
- 2 tsps sriracha
- Kosher salt
- 6 scallions, thinly sliced, white and green parts separated
- 2 cups imitation crabmeat, shredded and roughly chopped (about 9 ounces)
- Wonton Chips for serving, recipe follows
- Sweet chili sauce, bell pepper strips and seaweed crackers or rice crackers, for serving

Wonton Chips:

- Neutral oil, for frying
- Half of a 14-ounce package square wonton wrappers, halved into triangles or rectangles
- Kosher salt

Method:

1. Fold together the cream cheese, Monterey Jack, soy sauce, sriracha, ½ teaspoon salt, the scallion whites and half of the scallion greens in a 4 to 6-quart slow cooker. Cover and set to cook on high for 1 hour.
2. Stir in the imitation crabmeat and taste for seasoning, adding more salt if desired. Set the slow-cooker to warm, sprinkle the top with the remaining scallion greens and serve with Wonton Chips, sweet chili sauce, bell pepper strips and seaweed crackers or rice crackers.

Wonton Chips:

1. Set a wire rack on a baking sheet or line the baking sheet with paper towels. Heat 2 inches of oil in a heavy-bottomed pot to 350 degrees F.
2. In batches, add the wonton wrappers to the oil and fry until golden brown and crisp, 1 to 2 minutes. Transfer to the wire rack to drain excess oil, then sprinkle with salt. Continue with the remaining wonton wrappers, bringing the oil back to temperature between batches.