**Baked Crab Rangoon Bites**

**Ingredients**

* 6 ounce of crab-You can use fresh crab legs, imitation crab legs or canned crab
* 8 ounces of Challenge Cream Cheese, regular or Neufchatel
* ½ cup of sour cream, light or regular
* 2 green onions, diced
* 2 teaspoon of sugar
* 2 teaspoon of soy sauce
* 2 teaspoon of Worchester sauce
* 1 teaspoon of garlic powder
* 1 teaspoon f ground ginger
* 30 frozen phyllo shells (found in freezer section of grocery store)
* 1/8 cup of pepper jelly or sweet and sour sauce
* Chives for garnish

**Directions**

1. Preheat oven to 350 degrees.
2. Remove all shells and cartilage from crab if using fresh. Dice crab into small pieces.
3. In a mixing bowl, combine cream cheese, sour cream, onions, sugar, soy, Worchester, garlic powder and ginger. Mix together until creamy. Fold in crab meat.
4. Arrange Phyllo cups on a baking tray. Fill each cup with crab mixture. Place in oven and bake for 10-12 minutes. Let cool.
5. To finish Rangoons, top each cup with a dollop of pepper jelly or sweet and sour sauce. Garnish with chives and serve!

Creates 30 appetizers