

Chili Crab Recipe

Ingredients:

3 live mud crabs, about 500 g each
4 tablespoons vegetable oil
2 purple onions
2 cloves garlic, chopped
1 thumb-length of ginger
2-3 red chili
2 ripe tomatoes, chopped
1 heaped tablespoon taucheow (brown soy bean paste)
1 tablespoon sugar
Light soy sauce, if desired, to taste

Method:

Put crabs to sleep by placing them for an hour or so in the freezer. Bring a pot of water, large enough to submerge the crabs to boil. When water comes to a rolling boil, cook crabs for about 5 minutes or until they turn pink. Remove with tongs and plunge into cold water to stop the cooking process. Cut away the strings that tie up the claws, pull off the shell by prying under the underbelly flap. Remove the head sac, found within the shell, and the spongy gills. Using a knife, detach the claws and cut the body into four, or more parts, if the crab is large. Use a pestle to crack the claws. Leave aside. Now make the sauce. Put onions, ginger, garlic and chili in a food processor and chop till fine. Heat oil in a wok. When hot, sauté the mixture till fragrant, then add the tomatoes. Leave to cook until caramelized, then add brown soy bean paste and sugar. Stir well and allow to simmer, adding little water if it seems too thick, till the flavors amalgamate. Now add the crab and toss to coat the pieces with the sauce. Taste, and season with a drizzle of light soy sauce, if needed. Top with chopped Chinese celery and serve immediately with crusty bread on the side.

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