

Chili Crabs Recipe

(Malaysian Recipe)

Ingredients: Serves 4

600g (3 nos.) coral crabs
1 tablespoon cornstarch
1 egg (optional)
1 red chili, chopped finely
8 bird's eye chilies, chopped finely
50g fresh ginger, chopped finely
2 pips of garlic, chopped finely
1 teaspoon soy bean paste
500ml chicken stock

Seasoning:

½ teaspoon sugar
1 tablespoon oyster sauce
1 tablespoon fish sauce
2 tablespoons tomato ketchup
1 tablespoon chili ketchup
1 teaspoon Shaoxing wine

Method:

Rinse the crabs and cut into pieces. Add in 1 tablespoon cornstarch, mix well. Deep-fry lightly into hot oil for approximately 2-3 minutes. Remove and drained. Heat up 3 tablespoons oil in a preheated wok and stir-fry chopped red chili, bird's eye chilies, ginger and garlic until fragrant. Add in soy bean paste and stir a while till aromatic before adding in crabs and chicken stock, bring to a boil. Then add in seasoning, cover and simmer over medium heat for about 3-5 minutes. Thicken the sauce, if desired, with a little cornstarch solutions, add in beaten egg slowly, stirring constantly until well-combined. Dish up and serve hot.

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