

Deep-Fried Crabs Recipe

Ingredients: Serves 4

1½ kg large hard-shelled crabs
60g mature ginger, peeled and shredded
100g scallions, cut into finger lengths
1 to 1½ teaspoons salt or to taste
1 tablespoon freshly ground black pepper or white pepper powder
1 cup plain flour, optional
2 tablespoons Chinese yellow wine or hua teow jiu, optional
6 cups vegetable oil

Method:

Chop each crab into 6 to 8 pieces and crack open the claws. Wash well and drain. Pour oil into a large wok and bring it to the boil over high heat. Immerse crabs in it for about 4 to 5 minutes until shells turn bright red. (Make sure the crabs are dry or the oil will splatter. To prevent splattering, dredge each crab in the flour before deep-frying). Remove crabs and drain. When all the crabs have been fried, pour out the oil, leaving about 3 tablespoons of it in the wok. Re-heat on high and stir-fry the shredded ginger until lightly brown and fragrant. Add scallions and stir-fry until limp. Add the crabs and flavor with salt and pepper; fry for 2 more minutes. If you like, dribble yellow wine along sides of the wok. Buy live crabs to ensure freshness. Males are more meaty but females have delicious roe. Make sure they are alive when buying them and kill the crabs only just before cooking.

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