

## **Fried Black Pepper Crab Recipe**

(Malaysian Recipe)

**Ingredients:** Serves 4

900g green crabs (2 nos.)

2 tablespoons margarine

1 tablespoon plain flour

100ml chicken broth

**Marinade:**

1 tablespoon sugar

1 teaspoon salt

1 tablespoon fresh ginger juice

1 tablespoon Shaoxing wine

1 egg

1 tablespoon black peppercorns (crushed)

**Seasoning:**

1 teaspoon "cekur" powder

1½ tablespoons sugar

½ teaspoon salt

3 tablespoons Shaoxing wine

4 pieces "Dang Gui"

1 tablespoon black peppercorns (crushed)

**Method:**

Rinse the crabs and cut into pieces. Season with marinade, mix well. Marinate for 15 minutes. Add in plain flour, mix well. Deep-fry the crabs into hot oil over high heat until cooked through, or the color changed. Remove and keep aside. Heat up the margarine into the heated wok, place in crab pieces. Stir-fry until well combined. Then add in chicken broth and seasoning, stir-fry over high heat until dry. Dish up and serve hot.

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