

Spicy Hot Crab Recipe

Ingredients:

2 blue or sea crabs
1/2 cup flour
1 chili pepper
1 scallion, sectioned
1/2 tablespoon minced ginger

Seasonings:

A 1 tablespoon cooking wine
1/2 teaspoon salt
B 1 tablespoon cooking wine
2 tablespoons soy sauce
2 teaspoons black pepper
1 teaspoon sugar
3 tablespoons water

Method:

Open the crab shell, remove and discard lungs and other internal organs, then rinse well and cut into small pieces. Add seasoning **A** and let sit for some time. Drain well and coat the crab flesh surface with a layer of flour. Deep-fry in smoking oil and remove. Heat 2 tablespoons of oil to stir-fry minced ginger and chili pepper sections until fragrant. Return crab pieces and season with seasoning **B** to taste. Add scallion sections, mix well and remove to plate. Serve.

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