

Steamed Live Hairy Crabs Recipe

Ingredients: Serves 4

4 live Chinese hairy crabs (200g each)

1 piece young ginger

6-7 dried perilla leaves

Seasonings:

3 tablespoons zhen-jiang vinegar (brown vinegar)

1 teaspoon sugar

½ teaspoon soy sauce

Sweet ginger juice:

1 piece old ginger

½ cup brown sugar

3 cups water

Method:

Brush crab to clean, especially the hairy claws. Place dried perilla leaves on a steamer, arrange crabs on leaves with belly side up. Steam them when water boils. Steam over high heat for about 15 minutes, turn off the heat. Let crabs stay in steamer for 3 minutes. Remove to a plate. Chop young ginger finely, place in a bowl with seasonings, serve with crabs. Rinse old ginger, then slice to large pieces, put in a soup pot with water and brown sugar, bring to a boil. Simmer for 10 minutes to make sweet ginger juice. It is the traditional drink after you eat crabs. Dried perilla leaves can enhance the fragrant of steamed crabs. It is optional.

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