

Stewed Mud Crabs Recipe

(Adobong Alimango)

Ingredients:

4 medium mud crabs (alimango)
60 ml oil
1 whole head garlic, cloves peeled and crushed
375 ml water
80 ml calamansi juice
Salt and pepper

Method:

Cut the crabs into half. Remove the yellow crab fat and set this aside. Heat the oil in a wok and sauté garlic, about 1 minute. Add the crabs and stir until almost reddish in color. Blend the reserved crab tissue with water and calamansi juice until smooth. Pour into the wok and season with salt and pepper. Simmer over medium heat until crabs are fully cooked, about 10 minutes.

Note: Be sure to buy mud crabs that are still alive. The vendors will usually tie the crab claws to prevent the crabs from escaping. Store live crabs in a container that allows them to breathe. Cook as soon as possible.

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