

Stir-Fried Crab Legs Recipe

Ingredients:

2/3 lb sea crab legs
2 slices ginger
2 scallions
2 cloves garlic
2 chili peppers
5 stalks basil

Seasonings:

1 tablespoon cooking wine
2 tablespoons soy sauce
1/4 teaspoon salt
1/2 tablespoon sugar
3 tablespoons water

Method:

Rinse crab legs well and crush each one with the flat of a knife. Cut scallions into small sections. Cut garlic and chili peppers into slices. Rinse basil well. Heat 3 tablespoons of cooking oil to stir-fry garlic slices and ginger slices until fragrant. Add crab legs and cook until done. Season with all the seasonings to taste and cook until the flavor is well absorbed, then add scallion sections and chili pepper to mix. Continue cooking until the liquid is absorbed, add basil and stir until evenly mixed. Remove and serve. Frozen crab legs can be found at the seafood vendor. They are not expensive and make an excellent, popular appetizer with the beer. Crushing the crab legs first before stir-frying speeds up the cooking time and helps them absorb the flavor.

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