

Stuffed Crab Recipe

(Pu Ja Recipe)

Ingredients: Serves 4

3 meaty crabs
1 cup ground pork
2 eggs
½ tablespoon minced coriander root
1 teaspoon minced garlic
a pinch of pepper
1 tablespoon light soy sauce
½ teaspoon salt
3 tablespoons fine breadcrumbs
2 cups cooking oil
coriander leaves and red spur chili

Method:

Wash the crabs and then steam them whole. When done, remove all the meat, saving the shells for stuffing. Knead together the crabmeat, pork, coriander root, garlic, pepper, soy sauce, salt and one egg. When well mixed, pack this filling into crab shells. Pour the oil into a frying pan and place on medium heat. Beat the remaining egg well, add the beaten egg onto the exposed surface of the filling and then sprinkle with breadcrumbs. When the oil is hot, put the crabs into it with the exposed surface of the filling downward. When the surface of the filling turns golden brown, lift the crabs from the oil, drain, garnish with coriander leaves and chili shreds, and serve with chili sauce. If crabmeat is bought ready steamed and without shells, pack the filling into small oven-proof cups and add the beaten egg onto the exposed surface of the filling, and then sprinkle with breadcrumbs. Bake at 180°C for 15 minutes or until golden brown. Then remove from the oven and allow to cool down before taking the filling out of the cups to serve.

[asian_free_recipes_download][asian_free_recipes_download]