



Chili Crab

NIBBLEDISH CONTRIBUTOR

Ingredients

Sauce (A)

3 fresh red chilies, deseeded
5 dry chilies, deseeded and soaked for about 30 minutes
5 shallots
5 cloves of garlic
2 cm cube of belacan (prawn paste)
Juice of 3 kalamansi (kasturi) lime

Sauce (B)

1/2 cup of tomato ketchup
1/2 tsp of sugar (or to taste)
1/2 tsp of salt (or to taste)
1 tbsp soy sauce
1/4 cup of water

Crabs & etc.

3 fresh crabs, clean and cut
3 cloves garlic (chopped)
2 tbsp of groundnut oil (or any cooking oil, except olive oil - taste a bit too strong)

Instructions

1. Blend all ingredients in (A) using a blender or food processor, leave aside. Mix (B) in a separate bowl.
 2. Put groundnut oil into hot wok, when oil is hot, add garlic and fry till fragrant.
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3. Add the blended sauce mixture (A), fry for about 1 minute then add crabs and fry for about 2 - 3 minutes, then add (B).
 4. Close wok with cover and turn the flame down to cook for about 5 minutes or until crab meat turns from translucent to white.
 5. Serve hot with white rice.