



panko crusted soft shell crab po' boy

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Ingredients

2 cleaned soft-shell crabs

flour

2 eggs, beaten

1 cup Japanese Panko breadcrumbs

Peanut or Vegetable oil

Crusty Italian or French bread

mayonnaise (you can use plain, garlic aioli, a basil or cilantro mayonnaise)

mixed green lettuce

sliced cherry tomatoes

fresh squeezed lemon

garnish: sliced scallions

Instructions

- In a deep heavy-bottom pan, heat 1 inch of peanut oil over high heat. You want the oil to cover the crab 1/2 way
- Dredge cleaned soft-shell crab in flour, coating all side
- Dip floured crabs into beaten eggs and then dredge into panko breadcrumbs, coating well
- Reduce heat to medium and place the soft shell crabs into the pan
- Fry crabs until golden brown and cooked through, turning a few times so as not to burn
- Drain the crabs on paper towels using a rack

- Warm the bread for the sandwich in the oven for about 3 minutes
- Remove the bread from the oven. Slather mayonnaise on both sides
- Lay a small hand-ful of greens on the bottom of the sandwich and top with one

of the crabs

- the legs will hang over the sandwich--this is a good effect and allows you to nibble on the legs first
- Next add sliced cherry tomatoes, squeeze fresh lemon juice over sandwich, and garnish with scallions
- Salt and Pepper to taste, and dig in. I like a nice chilled glass of beer with my sandwich