



# Spicy Crab with soy bean paste

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1/2 lbs wild catch crab or non salt crab
- 1/4 cup soy bean paste
- 6 pcs chilli
- 1 big shallot
- 4 pcs garlic
- 3 tbsp sugar
- 1/2 cup water
- 3 tbsp vege oil
- 2 tbsp sweet soy

## Instructions

- Clean and chop small crab before cook
- In food processor, mix shallot, garlic, soy bean paste, chilli and a little water, grind all and well mix.
- In a frying pan, add vege oil and blended soy paste. Stir it 5 minutes.
- Add sugar, sweet soy and the crab.
- Cover pan and put in medium heat for 10 minutes.
- Let it simmer till the liquid become thick.
- Ready to serve.