



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.
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