



Spicy Crab

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1-2 Large Crab(s) - 1 Large Onion - 1 Cup Stock - 2 cm Fresh Ginger - 1 stalk Lemon Grass - 3 Garlic Cloves - 1 Egg - 4-5 tbsp Ketchup - 2 tsp Oil - 1 tsp Sugar - Bunch of Cilantro - 1/4 Cup Chili Sauce - 1 Fresh Red Chili (optional if too spicy)

Instructions

You can add or reduce chili sauce according to your ability to handle heat. A great wine to go with this is a Gewurtztraminer or a dry Reisling. 1. Blend garlic, ginger, lemongrass, onion and chilies to a fine paste. If needed, add some stock to moisten this paste. Set aside. 2. Cut crab into smaller pieces or have store do it for you. Set aside in fridge. 3. Then heat oil in a wok or a pot or deep pan, add the paste to oil and fry until fragrant. 4. Add the ketchup, chili sauce, sugar and rest of stock. Continue to stir and bring mixture to a light boil. 5. Now, add fresh crab, simmer then cover the pan. Crab should cook in 10-15 minutes, lift cover and stir to make sure mixture completely coats all the crab. 6. When done, turn off heat, beat the egg and add to the sauce which will now thicken. 7. Sprinkle cilantro on top. Serve with rice or French baguette to mop up the yummy sauce.