

Chili crab recipe

Ingredients:

- 1 (500 grams) hard-shell crab
- 3 tablespoons vegetable oil
- 8 cloves garlic (roughly chopped)
- 8 fresh red chili (roughly chopped)
- 1 egg
- 2 spring onions (scallions, cut into finger length)
- 1 teaspoon freshly squeezed lime or lemon juice
- 1 small bunch coriander (cilantro)

Sauce ingredients:

- 1 cup of water
- 5 tablespoons tomato paste
- 1 tablespoon sugar
- 1 1/2 teaspoons corn flour
- 1 teaspoon brown soy bean paste
- 1/4 teaspoon salt

*(* Mix and stir all sauce ingredients in a bowl.)*

Prepare crab:

- While the claws are still tied up, turn the crab upside down and open the flaps under the belly. Stab with the tip of the knife across the middle. This will kill the crab.
- Brush and clean the crab, then separate the shell (the back of the crab) from the body with the claws and legs intact. Clean out all the guts and gills, rinse with water and cut it into half.
- Break the shells of the claws but keep intact. This is to make the eating process easier and also let the sauce flavor go deep into the crab meat.

Steps:

- Heat the oil in a wok over high heat. Add garlic and stir-fry for 1 minute. Add the chili, stir-fry till fragrant.
- Add in crab and fry well till shells start turning red, add sauce ingredients stir well, cover with lid and simmer till shells are red.
- Break eggs into the wok and streak with a spatula, simmer till cooked.
- Squeeze lime juice over and stir in scallions (Spring onions).
- Garnish with coriander and serve with steamed rice, French bread or mantou. (Chinese steamed bun)