

Crab with Bean Sauce Recipe

Ingredients: Serves 4

2 crabs
2 tablespoons fresh soybeans
4 tablespoons flour
2 tablespoons chopped scallion
1 tablespoon chopped ginger

Seasoning Sauce:

1 tablespoon sweet soybean paste
2 teaspoons bean paste
2 teaspoons ketchup
1 teaspoon soy sauce
1 tablespoon sugar
⅓ cup water
¼ teaspoon sesame oil

Method:

Clean crabs, open the shell and cut off the two big claws. Crush big claws with the back of a cleaver and cut each into two pieces. Cut each crab into two pieces, then cut again into 6 small pieces. Cover crab with flour, then deep-fry it over high heat for about 1 minute until done. Remove. Mix seasonings for later use. Blanch fresh soybeans, remove and rinse. Heat 2 tablespoons of oil in a wok. Stir-fry scallion and ginger, then add seasoning sauce, stir-fry until fragrant. Add fresh soybeans and fried crabs. Mix evenly. Serve.

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