

Fried Rice Cake with Crabs Recipe

Ingredients: Serves 4

3 live hairy crabs
200g ning-bo rice cake
1 tablespoon chopped ginger
1 tablespoon chopped scallion
1 tablespoon wine
3 tablespoons flour

Seasonings:

1 tablespoon soybean paste
1 tablespoon sugar
1 tablespoon soy sauce
1 cup water

Method:

Brush hairy crabs to clean. Halve each crab. Dip the crab (on the cutting side) in wine, then coat that side with flour. Rinse rice cake, for this dish, finger-sized rice cake is better in texture. Heat 2 tablespoons of oil in a wok, fry the crabs to brown (with the cutting side down). Stir-fry for a while, then remove all. Add 2 tablespoons of oil to stir-fry ginger and scallion until fragrant, add mixed seasonings in, bring to a boil. Add rice cake and crabs in, cover the lid, cook for 2 minutes over medium low heat until crab is cooked. Try with a chopstick to see whether the rice cake is soft enough. Stir evenly and remove to a plate.

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