

American Style Smoky BBQ Mud Crab



Ingredients

- 1 live mud crab (approximately 1.5 to 2 kg)
- 1/2 cup BBQ sauce
- 2 tablespoons Worcestershire sauce
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 2 tablespoons smoked paprika
- 1 tablespoon garlic powder
- 1 tablespoon onion powder
- 1 teaspoon cayenne pepper (adjust to taste)
- Salt and black pepper, to taste
- Fresh parsley or cilantro, for garnish
- Lemon wedges, for serving

Instructions

1. Preheat your BBQ grill to medium-high heat.
2. Prepare the mud crab by removing the top shell and cleaning out the gills and intestines. Rinse the crab thoroughly and pat it dry.
3. In a bowl, combine BBQ sauce, Worcestershire sauce, soy sauce, honey, smoked paprika, garlic powder, onion powder, cayenne pepper, salt, and black pepper. Mix well to create the BBQ marinade.
4. Brush the marinade generously all over the mud crab, ensuring it is coated on both sides.
5. Place the mud crab directly on the BBQ grill, shell side down. Close the lid and let it cook for about 6-8 minutes.
6. Carefully flip the crab over using tongs and brush additional marinade on the exposed flesh. Close the lid and cook for another 6-8 minutes, or until the crab meat is opaque and cooked through.

7. Once cooked, transfer the smoky BBQ mud crab to a serving platter. Garnish with fresh parsley or cilantro for added freshness and color.
8. Serve the American Style Smoky BBQ Mud Crab with lemon wedges on the side for a tangy kick. Provide additional BBQ sauce for dipping if desired.
9. Enjoy the mouthwatering flavors of this American-style smoky BBQ mud crab. The combination of smoky and savory notes, enhanced by the BBQ marinade, will create a delightful and satisfying seafood feast.

Notes

Remember to handle the hot crab with caution and use crab crackers or a mallet to crack open the shell and extract the meat.
