

Boiled Mud Crab



Ingredients

- 1 live mud crab (approximately 1.5 to 2 kg)
- Water for boiling
- 1/4 cup salt (for the boiling water)
- 2 lemons, halved
- Fresh herbs (such as parsley or coriander), for garnish
- Melted butter or your preferred dipping sauce, for serving

Instructions

1. Prepare a large pot or a crab boiling pot filled with water. Add salt to the water and bring it to a rolling boil.
2. While the water is boiling, carefully handle the live mud crab. Lift the crab from the back, holding it firmly but gently. Use caution to avoid any injuries from its claws. Place the crab in the boiling water, ensuring it is fully submerged.
3. Allow the crab to boil for approximately 10-12 minutes per kilogram. The shell should turn bright orange, indicating it is cooked. The flesh should be opaque and firm but still tender.
4. Once cooked, carefully remove the crab from the pot using tongs or a slotted spoon, allowing excess water to drain.
5. Serve the boiled mud crab on a large platter or individual plates. Squeeze fresh lemon juice over the crab for added tanginess.
6. Garnish with fresh herbs like parsley or coriander to enhance the presentation and flavor.
7. Serve the boiled mud crab with melted butter or your preferred dipping sauce on the side. The succulent crab meat can be enjoyed by cracking the shell and extracting the flesh.
8. Enjoy the delightful flavors of the boiled mud crab, savoring its tender meat and succulent taste.

Notes

Boiled mud crab is often served with side dishes like garlic butter prawns, crusty bread, or a fresh salad for a complete seafood feast.

