

Chilli Mud Crab



Ingredients

- 1 live mud crab (approximately 1.5 to 2 kg)
- 2 tablespoons vegetable oil
- 1 onion, finely chopped
- 4 cloves of garlic, minced
- 2 red chillies, deseeded and finely chopped
- 1 tablespoon ginger, grated
- 2 tablespoons tomato paste
- 1 cup chicken or seafood broth
- 2 tablespoons soy sauce
- 2 tablespoons sweet chili sauce
- 1 tablespoon oyster sauce
- 1 tablespoon cornstarch, dissolved in 2 tablespoons of water
- Spring onions, chopped (for garnish)
- Fresh coriander leaves (for garnish)
- Steamed rice, to serve

Instructions

1. Prepare the mud crab by removing the top shell and cleaning out the gills and intestines. Rinse the crab thoroughly and pat it dry. Cut the crab into pieces, cracking the claws slightly to allow the flavors to penetrate.
2. Heat vegetable oil in a large wok or deep skillet over medium heat. Add chopped onion, minced garlic, chopped red chillies, and grated ginger. Stir-fry for a few minutes until fragrant and the onion becomes translucent.
3. Add tomato paste to the wok and cook for another minute, stirring well to combine with the aromatics.

4. Pour in the chicken or seafood broth, followed by soy sauce, sweet chili sauce, and oyster sauce. Stir the mixture and bring it to a simmer.
5. Gently add the mud crab pieces to the wok, ensuring they are coated with the sauce. Cover the wok and let it cook for about 8-10 minutes, or until the crab is cooked through and the shells turn vibrant orange.
6. Remove the lid and add the cornstarch mixture to the sauce, stirring continuously until the sauce thickens slightly. This will help to coat the crab pieces evenly.
7. Transfer the Chilli Crab to a serving dish. Garnish with chopped spring onions and fresh coriander leaves for added freshness and flavor.
8. Serve the Chilli Crab hot with steamed rice on the side to soak up the delicious sauce.
9. Enjoy the bold and spicy flavors of this Chilli Crab recipe, where succulent mud crab combines with a fragrant and zesty sauce for a delightful seafood experience.

Notes

It's recommended to have a crab cracker or a mallet on hand to crack open the shell and access the tender crab meat.
