

# Singapore Chili Crab

## INGREDIENTS

**¼ cup peanut or canola oil**

**2 2-lb cooked crabs,  
separated into pieces (retain  
back shell if cooked fresh)**

**4 fat garlic cloves, minced**

**1 1" piece fresh ginger,  
peeled and minced**

**¼ cup organic ketchup**

**3 medium-hot red chilies,  
minced**

**2 tbsp dark soy sauce**

**⅔ cup water**

**Fresh black pepper**

**2 scallions, cut into 2"  
pieces and finely shredded  
lengthwise**

1. Heat the oil in a large wok. Add crab and stir-fry for 3 minutes, adding the garlic and ginger after 1 minute.
2. Add ketchup, chilies, soy sauce, water, pepper and juices from back shell (if crab was cooked fresh). Cover and simmer over medium heat for 2-3 minutes.
3. Spoon crab onto a large plate or into four soup plates and sprinkle with scallions.

Serves 4

Source: Rick Stein's Complete Seafood by Rick Stein (Ten Speed Press)