



Quick and Easy Chilli Mud Crab Recipe



Ingredients

Olive oil
4 -5 cloves garlic, roughly chopped
4 chillies, sliced (adjust for taste)
1 tsp sugar
Pinch salt
2 tsp fish sauce
2 tsp hoi sin sauce
1 tbsp tomato sauce
(Optional ginger, chilli sauce or sweet chili, coriander)

Preparation

1. Freeze the crabs until they are killed
 2. Cut into segments
 3. Crack the claws
 4. Heat oil in a wok
 5. Add garlic, chilli, ginger & coriander and cook until fragrant
 6. Add the crabs and toss
 7. Add tomato sauce, chilli sauce, water, hoi sin sauce, fish sauce, sugar and salt.
 8. Stir to combine the ingredients, bring to the boil.
 9. Cover and allow to simmer/steam for about 10 minutes
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