

Recipe of the Week!

Chilli Mud Crab

1 green mud crab
1 tblspn peanut oil
2 cloves garlic, chopped
1 tblspn ginger, finely sliced
2 red chillies, chopped
2 tblspns fish sauce
1 lime, juiced
2 tblspns chilli sauce
 $\frac{3}{4}$ cup water or chicken stock
shallots, for garnish
coriander sprigs, for garnish



Cut crab into sections and crack shell.

Heat wok and add oil.

Add garlic, ginger and chilli.

Be careful not to burn ingredients.

Add crab, one section at a time.

Add fish sauce and let steam. Add lime juice.

Add a splash of sweet chilli sauce and some water/
chicken stock.

Cover with lid and cook for 10-12 minutes.

Add shallots and coriander