

MATCHETT PRODUCTIONS

Chilli Crab



Chilli Crab recipe with Matchett's Chilli Jam

Chilli Crab

by Vicki Matchett

Ingredients

1 cup peanut oil
6 uncooked blue swimmer crabs
1 onion – diced
2 T grated ginger
8 cloves chopped garlic
6-8 red chillies (seeded & chopped)
½ cup quality tomato sauce
½ cup *Matchett's Chilli Jam*
2 T light soy sauce
2 T brown sugar
1 tsp salt flakes
½ tsp cracked black pepper

Method

serves 4

Clean the crabs by removing the top shell and the feathery gills. Cut in half and crack claws.

Heat oil in a wok and when very hot, fry the crab, turning often, until they turn orange in colour. Remove from wok & set aside.

Reduce heat to low. Fry the onion, ginger, garlic and chillies, stirring constantly until they are soft.

Add the sauces, *Chilli Jam*, sugar, salt and pepper. Bring to the boil and add crabs back into the wok.

Allow to simmer in the sauce for several minutes. Add a little water if the sauce reduces too much.

Serve with jasmine rice & lemon wedges.