

## Steve's Singapore Chilli Mud Crab 04/06/11



This "Stir fry sauce" also makes a great Fish Curry

Surprisingly, the traditional version uses Tomato Ketchup but I find it a bit one dimensional and prefer to make a "stir fry sauce" version which combines wonderfully with the crab and adds great depth of flavour to the dish. The sauce can be prepared beforehand which makes it really easy.. Try using large prawns in their shell, backs split and deveined as an easier every day alternative to Mud Crab- which is so deluxe and delicious but more effort and expense. But if the crabs look good, it's worth it...

- 1 large Mud Crab, cleaned, dead men's fingers etc removed and cut into serving pieces, claws cracked
- peanut oil
- 2 star anise
- 1 stick cinnamon
- 2cm knob of ginger cut into fine matchsticks
- 4-6 cloves garlic
- 1 stalk lemongrass bruised
- 1 or 2 fresh chopped Bird's eye Chillis to taste
- 3-5 dried long red chillis- destalked & seeded, soaked 15 mins until soft, and chopped or for a mild version,
- 1 generous tsp of sweet paprika
- 1tsp coriander powder
- ½ tsp cumin powder
- 1 x 400ml can crushed Italian Roma tomatoes
- ¼ cup sweet chilli sauce
- ¼ cup light soy, tamari or fish sauce
- 1 tbsp shaved palm sugar (or raw sugar)
- A little coconut cream
- 1 large handful of well washed roughly chopped fresh coriander

In a large wok stir fry crab pieces until pink

In a saucepan fry whole spices, garlic, ginger, lemongrass, chillis, add spice powders, add can of tomatoes, stir and simmer until reduced a little. But not too much, this is a wet, saucy dish

Add any juices (strained) and the mustard from the crab to the sauce.

Add sweet chilli sauce, soy sauce and simmer a minute or two more and add sugar

Stir and simmer until combined. Remove whole spices

Taste and adjust seasoning, only adding salt if absolutely necessary

In a large wok stir fry crab pieces until pink

Add sauce, stir and simmer 2 mins until all heated through

Drizzle with a little coconut cream

Garnish with freshly chopped coriander

Serve with boiled rice and a vegetable or salad

