



CHILLI BLUE SWIMMER CRAB

INGREDIENTS

- 2 tsp peanut oil
- 6 green (uncooked) blue swimmer crabs
- 4 garlic cloves, crushed
- 2 fresh long red chillies (or 1-2 fresh red birdseye chillies for extra heat), finely chopped
- 1 tbsp finely grated fresh ginger
- 1 tbsp lemon grass
- 1 Jar of tomato passata
- 4 tbsp sweet chilli sauce
- A good slurp of dry white wine (one for the cook & one for the pot!)
- 1 tbsp brown sugar
- 6 green shallots, ends trimmed, thinly sliced diagonally
- 1/2 cup coarsely chopped fresh coriander
- Tabasco sauce to taste

DIRECTIONS

1. Heat the oil in a large wok.
2. Add the garlic, chilli and ginger, lemon grass and stir-fry for 1 minute or until fragrant.
3. Add the tomato passata and sweet chilli sauce, wine and sugar.
4. Stir until sauce boils and add the crab.
5. Bring back to the boil then simmer for 5-7 minutes or until just cooked (the crabmeat will turn white when cooked).
6. Remove from heat.
7. Add the green shallot and coriander and toss until just combined.
8. Spoon into bowls and serve with crusty bread and butter and lime wedges.