

# Broiled Soft Crab

## Ingredients

12 soft crabs  
Salt and pepper to taste  
1 cup milk  
12 Tbsp. sifted flour  
1/3 cup melted butter  
1/3 cup chopped parsley  
12 lemon wedges

## Directions

If frozen, thaw crabs and season with salt and pepper. Season 1 cup of milk with salt and pepper to taste. Soak crabs for approximately 15 minutes. Sprinkle lightly with 1 Tbsp. flour and brush with melted butter.

Broil top side down for 8 minutes. Turn, brush top side with butter and broil for 8 minutes or until golden brown.

Garnish with chopped parsley and lemon wedges.

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610-670-2500

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