

Soft Crab Saute

Ingredients

12 soft crabs
salt & pepper to taste
6 tbs. butter
2 tbs. oil
flour or seafood breading

Directions

Thaw crabs if frozen. Season with salt and pepper, dip in flour or breading.

Heat butter and oil in skillet. Cook approximately 4 minutes on each side until lightly browned and crisp.

Crabs may be deep fried at 375° F 2 to 3 minutes or until brown.

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