

# Pan Fried Cracker Coated Soft Shell Crabs

## Ingredients

4 large soft shell crabs  
1 beaten egg  
1/4 cup milk  
3/4 cup finely crushed ritz crackers  
2 tbsp all purpose flour  
2 tbsp grated parmesan cheese  
1/4 tsp pepper  
7 tbsp cooking oil

## Directions

Rinse crabs and pat dry with paper towels. In a dish mix egg and milk. In another dish mix crushed crackers, flour, cheese and pepper. Dip the crabs into the egg mixture, then coat them with the cracker mixture.

In a large skillet, oil over medium heat. Add crabs, back side down. Fry 3-5 minutes or until golden. Turn carefully and fry 3-5 minutes more or until golden and crisp. Drain on paper towels.

Serves: 2

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