

Traditional Soft-Shell Crabs

Ingredients

6 Soft-Shell Crabs
6 tbsp all-purpose Flour
1/4 tsp Salt
1/4 tsp Pepper
1/8 tsp Cayenne Pepper, for heat if desired
Vegetable Oil, for frying
Butter, for frying

Directions

Combine flour, salt & pepper, & cayenne pepper (if desired) in a bowl. Dust the crabs with the mixture, shaking off excess.

Heat 2 tablespoons oil in a frying pan over medium heat. Add 2 tablespoons butter and heat until melted. Add crabs to pan, backs down, without crowding. Cook crabs, turning once, until browned on both sides. Cook time should be approximately 8-10 minutes total.

Remove crabs from pan and let dry on paper towels. Serve warm.

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