**SOFT SHELL POOR BOY SANDWICH**

***Create the spicy sauce***:

* 1 part mayo
* 1 part mustard
* 1 part ketchup
* A dash of Worcestershire sauce
* Pepper
* Spicy Dano’s seasoning
* Plus, a few dashes of a hot sauce of your choice

***Prep the crab***: Coat it in an all-purpose flour mixed with salt, pepper, old bay, and the “spicy sauce”

***Cooking Instructions***:

* Pan-fry the soft shell crab it in a little bit of oil
* Cook on medium- high for a minute, then reduce to low after placing the crab in the pan
* Cook the top side of the crab for 3 minutes and bottom side for 2 minutes

Put the crab on a hoagie roll with tomato, red onion, and a spring mix of greens.

It’s rich, it’s fresh, and it’s filling! THE PERFECT SUMMER SANDWICH!