

# SRI LANKEN BLACK PEPPER CRAB

F EASY

Last Modified: 04/25/2015

PREP: 25 Min  
COOK: 10 Min  
STOVETOP

SEAFOOD

MAKES 4 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3	Pounds	Dungeness Crab Claws	Cooked
1/2	Stick	Unsalted Butter	Melted
2	Medium	Shallots	Minced
3	Cloves	Garlic	Minced
1	Tbsp	Salted Soy Beans (Yeos) Drained	Mashed
2	Tbsp	Asian Dried Roasted Shrimp (Zoo)	Fine Mince
2	Tbsp	Fresh Ground Coarse Black Pepper	
1/2	Cup	Curry Leaves	Chopped
10	Green	Birds Eye Chilies (De-Seeded)	Fine Chop
OR If Too Hot, Substitute			
10	Green	Jalapeno Peppers (De-Seeded)	Fine Chop
4	Tbsp	Black Soy Sauce (Koon Chun)	
4	Tbsp	Granulated Sugar	
3	Tbsp	Oyster Sauce (Lee Kum Kee Premium)	
??		Water (As Necessary)	

## PREPARATION

<b>FACTOID</b>	I enjoyed this VERY spicy, salty Crab at the Lahore Tikka House in Toronto Canada back in 1998. Technically this is a VERY popular street food throughout Sri Lanka. Served with several Crusty Bread slices to soak up all of those wonderful juices.
<b>HINTS</b>	Our Crab is likely ALREADY cooked, so we just need to get it heated through. ANY overcooking will make them rubbery.
<b>CAUTION</b>	Birds Eye Chili's are the HOTTEST on the planet. WAY, WAY too hot for me. I tend to use Green Jalapeno Peppers, seeded and deviened so I don't have to pay for it later. If the Sauce is too hot, I am unable to taste the Crab.
<b>FACTOID</b>	In Sri Lanka / Singapore, they use Mud Crabs and cut them in half. Substituting Dungeness or Stone Crabs is ENTIRELY ACCEPTABLE (Also Snow Crab Clusters)
<b>TOOLS</b>	1) 2 - Small Mixing Bowls 2) Large Stock Pot and Lid 3) Meat Cleaver
<b>PREP</b>	<b>DISH:</b> 1) Finely chop the Dried Shrimp if not already done and set them aside. 2) Smash the Soy Beans if not already done and add them on top of the Shrimp. 3) Chop the Curry Leaves and add them on top of the Shrimp. 4) Mince the Garlic Cloves and set them aside. 5) Mince the Shallots and add them on top of the Garlic. 6) Finely chop the deseeded and deviened Chili's and add them on top of the Garlic. 7) Using the back of a cleaver, crack each Claw to allow the Sauce to penetrate the Meat.
<b>1</b>	In a stock pot over medium heat, add in the Butter and heat until it bubbles. Add in the Garlic, Shallots and Chili's and cook while stirring until aromatic. Add in the Soy Beans, Shrimp, Black Pepper and Curry Leaves and cook while stirring for an additional minute.

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<b>2</b>	Add in the Soy Sauce, Sugar and Oyster Sauce, cook while stirring until the Sugar has completely dissolved. This will be the Sauce, it should be lightly coat the back of a spoon. If too thick, add in enough Chicken Stock to make it so. Add in the Cooked Crab and cover lightly with a crushed brown paper sack, cover with the lid and allow the Crab to steam until hot, about 3 minutes. If using Snow Crab Clusters allow them to steam for 5 minutes and they are red.
<b>3</b>	Discard the brown paper sack, transfer the Crab to a large serving bowl. Pour the Sauce evenly over the top.
<b>SERVE</b>	Serve immediately with plenty of paper towels and slices of Crusty Bread.

