

# Wok Fried Chilli Crab



Time: 40 min.  
Serves: 4 People

## Ingredients



1-2 mud crabs  
2 cloves of garlic  
1 larged red chilli  
1 cup of sugar

1 btl tomato ketchup  
1 tin chopped tomato  
2 tbsps of soy sauce  
Spring onions  
Fried eschollets



## Method

1. Extract crab meat from green crab(s). Fry in wok and set aside meat. Drain oil.
2. Caramelize onions, garlic, chilli and sugar.
3. Add ketchup, chopped tomatoes, soy sauce and crab meat. Simmer with lid on for 20 minutes.
4. Garnish with chopped spring onions and fried eschollets.



Mark's Chilli Crab in a Wok

Best served fresh onboard your Coomera Houseboat Holiday