Baked Softshell Crabs

Ingredients:
- 12 softshell crabs
- 1/4 cup milk
- 3/4 cup flour
- 2 eggs, beaten
- 2 teaspoons salt
- 3/4 cup dry bread crumbs

Preparation Instructions:

Dress fresh crabs or thaw frozen crabs. Rinse in cold water; drain. Combine eggs, milk, salt. Combine flour and crumbs. Dip crabs in egg mixture and roll in flour/crumb mixture. For heavier breading, let crabs sit several minutes and repeat dipping-rolling procedure. Place crabs in a greased baking pan. Put a little butter on each crab and place the pan in a hot oven (400 degrees) for about 8 minutes. Serves 6.

Once you’ve cleaned the soft crab, you’re ready to enjoy this gourmet delight. The most common preparation technique is fried, but this baked recipe will give equally tasty results.