

## Virginia Fried Softshell Crabs

### Ingredients:

- 12 medium 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 and 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. Additional spices, such as cayenne pepper and garlic, may also be added. Place crabs in a heavy frying pan which contains 1/8 to 1/4 inch of fat, hot but not smoking. Fry at moderate heat. When crabs are brown on one side, turn carefully and brown on other side. Cooking time is approximately 8 to 10 minutes. Drain on absorbent paper. Serves 6.

» If you prefer, you can fry the crabs in a basket in deep fat at 375 degrees for 3 to 4 minutes or until brown. Drain on absorbent paper.