

## Fried Softshell Crabs with Beer Batter

### Ingredients:

- 3/4 cup unbleached white flour
- 1/2 teaspoon salt
- 1 egg
- 1 teaspoon fresh ginger, minced
- 3/4 cup beer (any kind but light)
- 12 medium softshell crabs
- corn, safflower or soy oil for frying

### Preparation Instructions:

In a small mixing bowl, combine flour, salt, egg and ginger and mix well. Add beer, mix and let batter stand at room temperature for 2 to 3 hours. Using a wok or heavy skillet at least 10 inches in diameter, add the cooking oil and heat to 375 degrees. Dip crabs in batter and fry three crabs at once, dropping them into the oil one at a time. With tongs or slotted spoon, remove crabs and drain them on paper towels. Serves 4.

» Serve crabs while still warm. Serve them plain or on homemade egg bread as a sandwich with tartar or hot sauce.