



Softshell Crab Sandwiches

Florida Seafood at Your Fingertips **LIVE!**

Difficulty: Moderate

Ingredients:

For the Crabs:

3 cups canola oil
4 softshell crabs (*live or frozen*)
1 cup flour
1 cup whole milk
1 egg
1 Tbsp dried tarragon
Splash Tabasco Sauce
Splash Worcestershire Sauce
8 slices bread
1 tomato (*sliced*)
Lemon (*to taste*)

For the Tartar Sauce: *

modified from www.inspiredtaste.net

½ cup mayonnaise
1 (3 tbsp) small dill pickle (*chopped*)
1 tbsp lemon juice
1 tbsp capers (*chopped*)
1 tbsp chopped fresh dill or 1 tsp dried dill
Splash Worcestershire Sauce
½ tsp Dijon mustard
Salt and pepper (*to taste*)

Instructions:

1. To clean crabs:

- Cut off eyes and mouthparts by cutting 1/8 inch behind them.
- Cut off apron.
- Lift each side of the shell and remove gills (dead man's fingers).

2. Mix milk, egg, tarragon, Worcestershire, and Tabasco.

3. Soak crabs in mixture upside down for at least 15 minutes. The longer the better.

4. While crabs are soaking:

- Heat oil to about 375 degrees.
- Prep flour by pouring into plastic or paper bag.
- Prep sandwich material.
- Make tartar sauce by mixing all ingredients.

5. Remove crabs from mixture and allow excess liquid to drip off.

6. Flour crabs by placing one or two of them in bag with flour and lightly shake. Flour coating should be light.

7. Place in oil 2-3 minutes a side turning once.

8. Remove and dry on paper towels.

9. Spread tartar sauce on bread, add crab, lemon juice, lettuce, and tomato.

Enjoy!

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