

## Wok Fried Wild Alaska Dungeness Crab with Garlic, Ginger and Green Onion by Chef



**Preparation Time:** 10 minutes

**Cook Time:** 4 minutes

**Servings:** 4

### **Ingredients:**

4 whole cooked Alaska Dungeness Crabs, fresh or thawed

1/2 cup canola cooking oil or peanut oil

1 cup chopped garlic

1 cup chopped green onions

1 cup peeled and chopped ginger

1 cup lime juice

1 cup Kikkoman soy sauce

1 cup chopped cilantro

### **Description:**

To clean crab, pop off the top shell of each and clean under cold running water. With a large chef's knife, quarter each crab, then pat dry. Into a hot wok or deep large saucepan, add 2 tablespoons oil and 1 quartered crab. Cook for one minute while tossing gently. Stir in 1/4 cup each of garlic, green onions and ginger. Cook an additional 1 minute until garlic begins to brown slightly. Deglaze the pan by stirring in 1/4 cup each of lime and soy sauce. Remove from heat; sprinkle on cilantro and serve. Repeat for remaining crab.