

## Fried SoftShell Crab

Savannah · 29/09/2024

**Prep Time**

30 mins

**Difficult**

Medium

**Servings**

4

**Description**

These fried softshell crabs are crisp and delicious you can eat the whole crab This is my favorite food

**Ingredients**

- - 4 soft-shell crabs - 1 quart oil for frying
- or as needed - ½ cup milk - 1 large egg - 1 cup all-purpose flour - salt and pepper to taste

**Instructions**

1. Lift one pointed side of the top shell of one crab; pull out and discard the gills. Lower the shell and repeat on the other side. Remove the tail flap on the bottom side by twisting and pulling. Use a pair of scissors to cut behind the eyes and remove the face. Repeat to clean remaining crabs. Rinse cleaned crabs thoroughly with cold water
2. then dry on paper towels. Heat oil in a deep fryer to 365 degrees F (180 degrees C). Whisk milk and egg together in a shallow bowl. Combine flour
3. salt
4. and pepper in another shallow bowl. Lightly salt each crab. Dredge in flour; shake off excess. Dip into beaten egg. Lift up so excess egg drips back into the bowl. Press into flour to coat both sides. Working in batches if necessary
5. carefully lower crabs into the hot oil and fry until golden brown on one side
6. 1 to 2 minutes. Carefully turn and cook until golden brown on the other side
7. 1 to 2 minutes more. Drain on paper towels. From the Editor Nutrition data for this recipe includes the full amount of breading ingredients. The actual amount of breading consumed will vary. We have determined the nutritional value of oil for frying based on a retention value of 10% after cooking. The exact amount will vary depending on cooking time and temperature
8. ingredient density
9. and specific type of oil used.