

Larry's Soft Shell Crabs



Cleaning soft-shell crabs is a breeze, but you can always have your fishmonger do it for you. Just be sure to eat them the day they are cleaned, preferably in this sandwich.

Ingredients

4 SERVINGS

SAUCE X 3

	1/4
cup mayonnaise	
	1
tablespoon Dijon mustard	
	1
tablespoon whole grain mustard	
	1/4
teaspoon Old Bay seasoning	

SLAW X3

	1
tablespoon unseasoned rice vinegar	
	1
tablespoon whole grain mustard	
	2
cups thinly sliced cabbage	
	1

Fresno jalepeno, halved lengthwise, thinly sliced crosswise

Kosher salt, freshly ground pepper

CRAB AND ASSEMBLY

Vegetable oil (for frying; about 2 cups)

Andys Red Sea Food Seasoning 1-1/2

teaspoon cayenne pepper 1/4

tsp

3

tablespoons Old Bay seasoning, divided

Kosher salt, freshly ground pepper

4

large eggs, beaten to blend

3

cups panko (Japanese breadcrumbs)

12

soft-shell crabs, cleaned

12

soft buns, warmed

Preparation

SAUCE

Step 1

Whisk mayonnaise, Dijon mustard, whole grain mustard, and Old Bay seasoning in small bowl.

Step 2

DO AHEAD: Sauce can be made 2 days ahead. Cover and chill.

SLAW

Step 3

Whisk vinegar and mustard in medium bowl. Add cabbage and chile and toss to combine; season with salt and pepper.

CRAB AND ASSEMBLY

Step 4

Pour oil into a large skillet, preferably cast iron, to a depth of 1/2" and heat over medium-high heat until oil bubbles immediately when a pinch of flour is added.

Step 5

Meanwhile, whisk flour, cayenne, and 1 tsp. Old Bay seasoning in a shallow bowl; season with salt and pepper. Place eggs into another shallow bowl. Whisk panko and remaining 1 tsp. Old Bay seasoning in a third shallow bowl; season with salt and pepper.

Step 6

Dredge crabs in flour mixture, shaking off excess, then dip in egg, letting excess drip back into bowl. Coat in panko mixture.

Step 7

Working in 3 batches, place crabs, shell side down, in skillet and cook until golden brown, about 4 minutes per side. Transfer to paper towels to drain. Season with salt.

Step 8

Build sandwiches with buns, sauce, crabs, and slaw. Also substitute lettuce and tomato