



Beer Batter Maneki® Soft Shell Crab and Asparagus (Serves 12)

Ingredients:

For Soft Shell Crab and Asparagus:

2 cup all-purpose flour
2 teaspoon salt
2 tablespoon microplane fresh lemon zest
1/2 teaspoon black pepper
2 cup lager beer (pour beer slowly into measuring cup; do not measure foam)

Vegetable oil for frying
1 lb medium asparagus, trimmed and cut into 3-inch pieces
1 inner box of Maneki® Soft Shell Crab prime size, 12pcs. Defrosted and paper towel dried as much as possible by gentle squeezing and patting down.

For Lemon Dipping Sauce:

1/2 cup mayonnaise
1 teaspoon fresh lemon juice
1/2 teaspoon finely grated fresh lemon zest
1/4 teaspoon black pepper

Preparation:

LEMON DIPPING SAUCE: 1) Stir together mayonnaise, lemon juice, zest, and pepper in a small bowl. Chill, covered, until ready to use.

MAKE BATTER AND FRY SOFT SHELL CRAB AND ASPARAGUS: 1) Whisk together flour, salt, zest, and pepper in a bowl until combined, then add beer, whisking until smooth. 2) Heat up fryer with oil to 375°F. 3) Remove crazy cut tuna from bag and strain excess liquid and use a paper towel to damp dry. 4) Submerge soft shell crab in batter to coat evenly around. Work with as many as fryer can fit so that they don't touch when frying. Fry for about 2-3 minutes each side while flipping over half way during cooking. 5) Next, add asparagus spears in batter to coat. Working in batches so that the asparagus can be stirred freely without touching others. 6) Cook until golden brown about 2 minutes. 7) Transfer both soft shell crab and asparagus to rack above sheet pan with paper towels. Drain excess oil and serve shortly after with lemon dipping sauce.

Please contact your DNI Group representative today.

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