



Panko Crusted Crane Bay® Soft Shell Crab on an Asian Noodle Salad (Serves 4)

Ingredients:

Soft Shell Crab:

6 Crane Bay® Soft Shell Crab – Jumbo size
2 cups panko breading – store brought or homemade using sourdough loaf
1 cup of all purpose flour seasoned with 2 tsp salt & 2 tsp black pepper

Cold Noodles:

One package of small or medium rice noodles, usually serves 8 per package. Chinese or Vietnamese pho noodles will work perfectly.
1 tsp sea salt
A few sprigs of dill

Nuoc Cham Dressing:

¼ cup nuoc mam (fish sauce), ¾ cup coconut water, juice of one lemon, ¼ cup sugar and splash of sambal oelek.
6 eggs, mixed well
2 lemons, cut into wedges
Vegetable oil for frying

Preparation:

1) Heat vegetable oil to 350°F, test with thermometer to keep accurate temperature especially when using pot. If using pot of oil, fill to about 2" of oil. **2)** Using 3 separate equal sized hotel pans, place in each pan, flour, egg and panko. **3)** Take 1 piece of soft shell crab at one time, cover in flour knocking off excess, then dip into egg with other hand, keeping first hand dry, and place in panko and use dry hand to cover and press panko onto both sides. Each step making sure soft shell crab crevices and leg areas are covered. Set aside on sheet pan and continue until all salmon pieces are panko coated. **4)** Depending on frying area, fry 1 to 2 pieces with plenty of room to float around. Fry on belly, crab right side up. Baste frequently with oil, drenching top of shell, about 20-25 times each crab. Take out and rest on a mesh rack over a sheet pan. **5)** Prepare rice noodles according to package and ice bath and drain ASAP after al dente. **6)** Plate salad. Arrange romaine on center of plate. With a fork, curl a good size scoop of cold noodles and stack high on the middle of the greens. Scatter a few pieces of the rest of the salad ingredients to your liking. Drizzle Nuoc Cham Dressing over mainly the noodles but some on the salad as well. **7)** Top the noodles onto of the greens with a whole piece of soft shell crab, or cut each piece of soft shell crab into four pieces, and place with legs in the air, for appeal. Garnish with cilantro and a lemon wedge.

Please contact your DNI Group representative today.

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