



CRAB & DUMPLING

4 medium crabs cleaned
3 grains garlic
1 leaf shadow beni

1 medium onion chopped
2 tbs curry powder
3 tbs oil

2 stalks chive
2 cups coconut milk
1 tsp. salt

Cut up crabs in 2 parts and crack claws. Chop onion, garlic, chive and shadow beni and season crab. Heat oil (remove crabs from bowl, shake off seasoning) brown seasoning and curry powder in hot oil for 2 minutes add coconut milk and allow to boil for 10 minutes. Add crabs and cook for further 15 minutes stirring occasionally.

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Sunrise
Variations

