



## Crispy Grain-Free Soft-Shell Crab (with Asian style dipping sauce)

Dairy-Free, Nut-Free, Gluten-Free, Grain-Free, Whole 30

### The Sauce - Ingredients

- 3 tablespoons Coconut Aminos
- 3 tablespoons beef bone broth
- 2 tablespoons fresh lime juice
- 2 to 3 serrano chilies, halved lengthwise and very thinly sliced crosswise
- 1 tablespoon light coconut sugar
- 1 large shallot, very thinly sliced
- 1/3 cup chopped cilantro (sauce garnish added right before serving)

### The Crab - Ingredients

- 2 large egg whites
- 4 soft-shell crabs, cleaned and patted dry
- ½ cup **Otto's Naturals – Cassava Flour**
- 1 tablespoon freshly ground white pepper
- 2 teaspoons salt
- 1 teaspoon cayenne pepper
- Oil, for frying

### Instructions

1. Combine the Sauce Ingredients in a bowl and refrigerate for at least 30 minutes.
2. In a large saucepan, heat 2 inches of oil until 375 degrees Fahrenheit. Set a wire rack over a baking sheet.
3. In a bowl, whisk the egg whites until frothy. Add the crabs and turn to coat. In another bowl, whisk the flour, white pepper, salt and cayenne.
4. Combine **Otto's Naturals – Cassava Flour**, white pepper, salt, and cayenne pepper in a bowl. Dredge 2 or 3 of the crabs at a time in the flour mixture and add them to the hot oil. Fry over high heat, turning once, until golden brown and crisp, about 3 minutes. Transfer the crabs to the rack.