



Our Common Table



# Soft Shell Crab BLT Recipe



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## Ingredients

- 4 jumbo soft-shell crabs, cleaned
- Vegetable oil, for frying
- 8 slices good quality white bread
- Mayonnaise or pesto mayonnaise
- 4 large slices of ripe tomato
- 8 slices local cooked bacon
- Butter lettuce
- All-purpose flour seasoned to taste with salt, freshly ground black pepper, Old Bay seasoning, and a pinch of cayenne
- Vegetable oil, for frying

## Directions

1. Heat vegetable oil in a frying pan (about 1-inch deep of oil) until quite hot. Dredge the soft-shells well in the seasoned flour, and shake off the excess. Fry the crabs until golden brown, about 3 minutes on each side. Remove with tongs or a slotted spoon to paper towels to drain.
2. Lather the slices of bread with mayonnaise. Place a crab on each of 4 slices of bread. Top each crab with a tomato slice. Sprinkle with salt and pepper. Lay 2 slices of bacon on top of each crab. Place 2 leaves of butter lettuce on top of each crab. Top each crab with the other slices of bread. Enjoy.