

## Grilled Soft-Shell Crab Sandwich with Spicy Mayo

*This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at [Ravenouskitchen.com](http://Ravenouskitchen.com).*

*Start-to-Finish: 30 minutes*

*Hands-on Time: 30 minutes*

*Serves 4*

### Ingredients

- 2 cups mayonnaise
- 2 Tbsp. hot sauce
- 3/4 stick unsalted butter
- 1 clove garlic, minced
- 1 small shallot, minced
- 1 tsp. Old Bay Seasoning
- 8 soft shell crabs, cleaned
- Salt and freshly ground black pepper
- 4 buns, split
- Sliced tomato
- Iceberg lettuce



### Instructions

1. Prepare a grill to high heat.
2. Combine the mayo and hot sauce in a small bowl. Set aside.
3. On a large cutting board, mince the garlic and shallot.
4. In a small saucepan, combine the butter, garlic, shallot and Old Bay Seasoning and bring to a simmer. Turn off heat and set aside.
5. Brush the buns with the butter mixture and brown the cut sides on the grill. They will brown quickly, about 1 minute or less, so watch them closely.
6. Transfer the buns to a plate.
7. Brush the crabs with the butter and salt and pepper them. Lay them out on the grill and cook for about 2 minutes or until they turn bright red. Flip them over and grill for another 2 minutes or until firm when pressed.
8. Spread the spicy mayo on the buns and layer tomato, lettuce and top with 2 crabs and the top bun. Serve immediately.

*In the glass:* A light, fruity white such as Viognier from Washington State or California would be dreamy.