

Sautéed Soft-Shell Crab with Buttery Wine Sauce

This recipe was provided courtesy of local cookbook author and chef, Carla Snyder. Learn more about Carla and discover her recipes at Ravenouskitchen.com.

Start-to-Finish: 30 minutes

Hands-On Time: 30 minutes

Serves 4

Ingredients

- 1 small shallot, minced
- 1 clove garlic, minced
- 2 Tbsp. capers, chopped
- 2 Tbsp. parsley, chopped
- 1/3 cup dry white wine
- 1 Tbsp. olive oil
- 1 Tbsp. unsalted butter plus 2 tablespoons
- 8 soft-shelled crabs, cleaned
- Salt and freshly ground black pepper



Instructions

1. On a large cutting board, mince the shallot and garlic and chop the capers and parsley.
2. Heat a large skillet over medium-high heat and add the oil and 1 Tbsp. butter. Salt and pepper the crab and add it to the skillet. Cook for 2 minutes, turn and cook another 2 minutes or until firm when pressed. Transfer the crab to warmed serving plates.
3. Add 1 Tbsp. butter, shallot, garlic and capers to the pan and sauté, stirring for 1 minute. Add the wine and continue to cook until reduced by half, about 2 minutes. Remove from heat and swirl in the last Tbsp. of butter. Taste the sauce and season with salt and pepper. Spoon the sauce over the crab and garnish with the parsley. Serve immediately.