

## Singaporean Dungeness Crab

1 pound Dungeness Crab

½ cup Asian Ketchup (recipe follows)

1 cup water

2 Tablespoons Cornstarch

1 teaspoon Soy Sauce

¼ cup plus 1 Tablespoon vegetable oil

6 cloves of garlic

¼ cup chopped shallots

1 teaspoon red chili flakes

1 teaspoon lemon juice

1 egg, beaten

4 green onions, minced

Mix the soy sauce, ketchup, cornstarch and water together. Fry the shallots and garlic in the oil. Add the chili flakes. Add the crab and sauce to this and simmer for 4 minutes. Stir in the lemon juice and then the beaten egg. Cook briefly and remove from heat. Stir in minced green onion. Serve over rice.

### Asian Ketchup

3 cups peeled, seeded and roughly chopped tomatoes

1 Tablespoon vegetable oil

2 teaspoons sesame oil

1 Tablespoon Tamarind Paste (available in Asian food stores)

6 large, fresh basil leaves

2 teaspoons lime juice

1 stalk fresh lemon grass, minced

2 Tablespoons dark soy sauce

1 teaspoon hot red chili sauce

salt and freshly ground black pepper

Place all ingredients in a saucepan over medium high heat. When mixture begins to boil reduce to simmer and simmer, covered for 1 hour until mixture is quite thick. Either strain mixture through a fine non-reactive strainer or blend in a blender. Return to pan and check for seasonings. Add more salt and pepper if necessary.