

Devil Crab Recipe – From Seabreeze Restaurant

Ingredients

- 2 cups onion
- 1 cup green bell pepper
- 1 tablespoon garlic
- 1 cup celery
- 1/4 cup olive oil
- 1/2 cup water
- 1 (14oz) can tomato puree
- 1 (14 oz) can tomato paste
- 2 tablespoons crushed red pepper
- 1 tablespoon oregano flakes
- 4 pounds blue crab claw meat, fresh or frozen
- 2 loaves white bread
- 2 loaves Cuban bread
- 3 tablespoons crushed red pepper
- Vigo breadcrumbs
- Oil for deep frying

Directions

- Finely dice and coarsely mix the first four ingredients in a blender. Saute with oil and water over very low heat for 1 to 2 hours until soft.
- Add tomato puree, tomato paste, and red pepper, and cook on low heat for 1 hour. Stir often.
- Add oregano. Mix well, cook 5 minutes more. Let cool until room temperature. The sauce will be very thick.
- While sauce is cooking, make the filling
- Flake crab meat into large bowl. Add sauce gradually until the meat is moist and holds together. Place in refrigerator.
- Wash hands before making the dough. Add enough water to moisten the bread.
- Mash bread and water with your hands until loose, doughlike consistency.
- You'll need three separate pans, one for meat, one for dough and one for bread crumbs.
- Sit in a straight chair and place crumb pan in lap, dough on one side, meat on the other.
- Place hands in bread crumbs. Drop a handful of dough in crumbs and roll lightly. Mash in the palm of the hand to 3/8 inch thickness and 3 1/2 to 4 inches in diameter.
- Place a heaping tablespoon of meat onto the center of the dough. Fold up all sides coming together at the top. Pinch off excess dough and put into dough pan. Drop devil crab into crumbs and roll into the shape desired.
- Continue with the remaining dough and crab filling. You may need to add a small amount of water to the dough as time passes. Mix well.
- To cook, heat oil in a deep fryer to 330°. Roll cakes again in bread crumbs before frying, as they often lose crumbs over time.
- Crab meat should be centered, surrounded by dough of uniform thickness, 3/8 inch to 1/4 inch thickness.
- Cook seven minutes or until golden brown. Enjoy with hot sauce.