



Vietnamese-style spicy crab with garlic noodles

SERVES 4 TO 6 | 1½ HOURS

Frying the crab first is optional, but it adds superb flavor and makes the crabmeat more tender.

1 cup flour
1½ tsp. plus 1 tbsp. salt, divided
1½ tsp. pepper, divided
½ tsp. cayenne
2 Dungeness crabs, cooked, cleaned, quartered, and cracked

Vegetable oil for frying, plus 3 tbsp.
10 garlic cloves, chopped
½ lb. spaghetti (thin spaghetti)
3 tbsp. butter, at room temperature
6 small dried red chiles
2 tbsp. finely grated fresh ginger
4 green onions, chopped
4 serrano chiles, seeds and ribs removed, chopped
⅓ cup sake or other unseasoned rice wine
1 cup fresh basil leaves, chopped
½ cup fresh mint leaves, chopped
½ cup cilantro leaves

- 1. Combine** flour, 1 tsp. salt, 1 tsp. pepper, and the cayenne in a large bowl. Pat crab pieces dry with paper towels and toss (in batches) with flour mixture. Remove crab and shake off excess flour. Set aside.
- 2. Heat** 3 in. oil to 375° in a wok or large pot. Lay out paper towels for draining crab and garlic. Fry crab in batches (do not crowd wok) until golden, 5 minutes per batch. Transfer to paper towels; set aside.
- 3. Add** garlic to oil and fry until golden brown, 2 to 3 minutes. Remove with a slotted spoon or small fine mesh strainer and drain on paper towels. Set garlic aside; cool and discard oil.
- 4. Bring** a large pot of water to a boil. Add 1 tbsp. salt and the spaghetti. Cook until tender to the bite, 5 to 10 minutes. Drain, transfer to a serving bowl, and toss with butter and half the fried garlic. Cover and put in a warm place.
- 5. Heat** a wok or pot large enough to hold all the crab over high heat. Add remaining 3 tbsp. oil, the dried chiles, and ginger. Cook, stirring constantly, until fragrant, about 30 seconds. Add green onions, serrano chiles, and remaining ½ tsp. salt. Cook, stirring, until onions wilt, about 1 minute. Add sake and cook, stirring, until it is reduced by about half. Stir in crab, cover, and cook until crab is heated through, about 3 minutes.
- 6. Remove** lid and cook, stirring, until any liquid evaporates. Stir in basil, mint, cilantro, and remaining ½ tsp. pepper. Cook, stirring, until herbs have wilted. Stir in remaining fried garlic. Transfer crab to a warm platter and serve hot, with garlic noodles.

Time-saver tip: For a quicker version of this dish, skip steps 1 and 2 (frying the crab). Put 1 cup of the oil in a small saucepan over high heat and start recipe with step 3.

PER SERVING 610 CAL., 43% (261 CAL.) FROM FAT; 27 G PROTEIN; 29 G FAT (7.1 G SAT.); 56 G CARBO (4.2 G FIBER); 1,292 MG SODIUM; 105 MG CHOL.