



## 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

½ 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.