

Ingredients

Quantity	Measure Number	Ingredient Name	Description
3	Big	Crabs	Wash and b
3	Nos	Eggs	Hard Boil an
2	Tablespoon	Ghee	For seasonin
	Few	Mint Leaves (Pudina)	Minced Mint
1	Medium	Onion	Sliced for te
1	Teaspoon	Pepper Powder	Sprinkle
3	Medium	Potatoes	Boil, peel an
	As Required	Salt	to taste
2	Medium	Tomatoes	Peel and ren

Method

Wash and boil the crabs in a little water. Remove the shell in full, and remove the flesh from it and from the claws. Boil the potatoes and 2 eggs. Peel and mash the potatoes. Shell the eggs and mince them. Mince also the onions and mint leaves. Peel tomatoes by putting them in a bowl of boiling water. Keep covered for a minute and then plunge in cold water. Tomatoes can be peeled easily this way.

Put ghee in a vessel, and heat it. When warm, put the minced onion and then the tomato pulp. Fry till the onions are soft. Stir frequently. Keep down. Add to this the crab flesh, mashed potatoes, minced mint leaves, minced eggs, pepper powder and salt. Mix well.

Fill up the crab shells with this mixture. Beat the third egg, and apply half the quantity to the mixture in the shell, and spread bread crumbs thickly, and then apply the rest of the beaten egg.

Bake till it is brown. Prepare some sauce from the water in which the crabs were boiled.

Serve the crabs in their shell with the sauce.

