

Crab Tempura Skewers



INGREDIENTS

Tempura:

4	Ounces	<u>Jumbo Crab Sensations®</u>
1/4	Cup	Flour, All Purpose
1	Teaspoon	Corn Starch
3	Ounces	Seltzer Water
	To Taste	Salt

Aioli:

1	Each	Egg Yolk
1	Clove	Garlic, Finely Chopped
2	Teaspoon	Water
		s
1/4	Teaspoon	Kosher Salt
1/4	Cup	Grapeseed Oil
1/4	Cup	Olive Oil
1	Each	Lemon, Juiced
1/4	Teaspoon	Black Pepper, Fresh Cracked
1	Teaspoon	Old Bay Seasoning

FEATURED PRODUCTS:

MENU PARTS: [Appetizers](#)

Make a quick dish made with our Crab Sensations which are dipped in fresh-made tempura batter. Then drizzle over or serve the Old Bay Aioli on the side.

DIRECTIONS

1. Tempura: Mix all ingredients.
2. Aioli: Mix egg yolk, garlic and water in bowl. Then drizzle in the olive and grapeseed oil slowly to emulsify. Next add lemon juice, and season with salt, pepper and Old Bay.
3. Arrange the chunks of Crab Sensations on sticks.
4. Dunk the Crab Sensation sticks into the tempura batter and fry at 350°F till golden and a 165°F internal temperature is reached.
5. Drizzle over or serve the Old Bay Aioli on the side.
6. Sprinkle a little Old Bay over the crab tempura sticks and serve hot.