
Charlotte`s Broiled Soft Shell Crabs (Hot)

Mrs. W Turner Logan, Sr.

Party Recipes from the Charleston Junior League - 1993

A recipe from a San Domingan grandmother.

soft shell crabs

butter

lemon juice (optional)

parsley (for garnish)

lemon slices (for garnish)

Lay the crabs in a shallow baking pan, tucking the claws close to the body. Place a teaspoon of butter on each crab.

If you like lemon juice, pour 1/2 cup of lemon juice per dozen crabs over the the top before cooking. Use no seasoning. The salt in the crabs and the butter is sufficient.

Place the pan under the broiler for 10 minutes. Move to the top of the oven for 10 additional minutes.

Serve on toast and garnish with parsley and lemon slices.

Appetizers

Per Serving (excluding unknown items): 0 Calories; 0g Fat (0.0% calories from fat); 0g Protein; 0g Carbohydrate; 0g Dietary Fiber; 0mg Cholesterol; 0mg Sodium. Exchanges: .