



Panko Crusted Soft Shell Crab Sandwich with Celery Root and Pepper Slaw

Makes 6 Sandwiches

Ingredients:

6 each Soft Shell Crab – cleaned
As Needed AP Flour
As Needed Egg Wash
As needed Panko Crumbs
To Taste Salt and Pepper
3 oz. Vegetable Oil
6 each Portuguese Roll
12 leaves Romaine Lettuce
1 Lb. Celery Root & Pepper Slaw

Directions:

Clean the soft shell crabs and set aside.

Bread the crabs as follows – flour, egg wash then crumbs. Make sure the crabs are well coated. Heat the oil in a pan. Place the crabs in the hot oil and brown on the first side, flip and continue cooking until golden brown and cooked through. Turn as necessary. Remove from the oil and drain off any excess oil.

Cut the roll in half. Place the romaine on the bottom half of the bread, top with the slaw then the crab.