

AROMATIC STEAMED KING CRAB

BY ANDREW ZIMMERN

SERVES: 4

ACTIVE TIME: 45 MIN | TOTAL TIME: 1 HR 5 MIN TO 1 HR 25 MIN

- 5 cinnamon sticks
- 8 whole star anise
- 3 tablespoons fennel seeds
- 3 tablespoons Sichuan peppercorns
- 2 tablespoons whole cloves
- 3 quarts water
- 1 bottle Shaoxing wine (1-liter)
- 2 bunches scallions, chopped
- 3 lemongrass stalks, halved crosswise
- 8 garlic cloves, lightly crushed
- ½ cup sliced fresh ginger
- ½ cup Wyler's Instant Bouillon Chicken Powder
- 2 tablespoons kosher salt
- 2 whole Alaskan king crabs (7-to-8-pound)

1. Spread a 12-inch piece of damp cheesecloth on a work surface and fold it in half. Place the cinnamon sticks, star anise, fennel seeds, peppercorns, and cloves in the center. Wrap the cheesecloth around the spices and use kitchen twine to tie it into a sachet.
2. In a very large pot (20 quarts or more) fitted with a removable rack, combine the water, wine, spice sachet, scallions, lemongrass, garlic, ginger, bouillon, and salt. Bring to a simmer over low, then cover the pot and simmer until the liquid is infused with flavor, about 15 minutes.
3. Bring the liquid to a boil over high heat. Working in two batches if necessary, lift out the rack and place the crab in it. Gently lower the crab into the boiling liquid. Cover and steam over medium for 20 minutes. Turn off the heat and let the crab steam, covered, for 10 minutes.
4. Carefully lift the rack out of the pot and transfer the crab to a large rimmed baking sheet lined with a clean kitchen towel. Repeat with the second crab, if necessary. Let the crab cool slightly and serve. Strain the crab broth through a fine sieve and reserve for another use.

SINGAPORE CHILI CRAB

BY ANDREW ZIMMERN

SERVES: 4 TO 6

TOTAL TIME: 40 MIN

- 3 pounds cooked and cooled Alaskan king crab legs in the shell
- ¼ cup peanut oil
- 3 shallots, minced
- 3 tablespoons finely grated fresh peeled ginger
- 5 garlic cloves, thinly sliced
- 4 Thai chiles, minced
- 1 cup crab broth or clam juice
- ⅓ cup apricot preserves
- ¼ cup tomato paste
- 2 tablespoons distilled white vinegar, plus more to taste
- 2 teaspoons sugar, plus more to taste
- 1 teaspoon fine sea salt, plus more to taste
- 1 tablespoon cornstarch mixed with 2 tablespoons water to make a slurry
- 1 large egg, beaten
- 1 cup thinly sliced scallions
- Steamed rice, for serving

1. Using kitchen shears, cut the crab into approximately 3-inch portions through the shell, then use the scissors to cut lengthwise down the shell so it is easy to remove the meat when eating.
2. In a large wok over, heat the oil over medium until very fragrant and hot. Add the shallots, ginger, garlic, and Thai chiles; stir-fry for 1 minute. Increase the heat to high and add the crab. Stir-fry and toss until coated in the aromatics, about 1 minute. Add the broth and cook until steaming, about 2 minutes.
3. Stir the preserves, tomato paste, vinegar, sugar, and salt into the broth until combined. Season to taste with more vinegar, sugar, and salt. Gradually stir the cornstarch slurry into the broth and stir-fry, tossing occasionally, until bubbling and the sauce is thickened slightly, about 3 minutes. Add the egg and scallions and cook, tossing, for 1 to 2 minutes. Transfer to a serving platter and serve right away with steamed rice.

MAKE AHEAD

The strained crab broth can be frozen for up to 3 months.

MALAY CRAB NOODLES

BY ANDREW ZIMMERN

SERVES: 4 TO 6

TOTAL TIME: 45 MIN

- 10 dried hot red chiles, such as stemmed chiles de árbol
- 1 cup boiling water
- 1 (16-ounce) package fresh or shelf-fresh Chinese egg noodles for pan frying
- 9 tablespoons canola oil, divided
- 4 plump stalks of lemongrass, tender white inner bulb only, finely chopped
- 8 medium shallots, chopped
- 8 garlic cloves, chopped
- 5 red Thai chiles
- 1 cup ketchup
- $\frac{3}{4}$ cup distilled white vinegar
- 7 tablespoons sugar
- 1 tablespoon kosher salt
- 1 large carrot, diced, blanched, and cooled
- 1 cup thawed frozen peas
- $\frac{1}{2}$ cup crab broth or clam juice, plus more if needed
- 40 mint leaves
- 2 pounds cooked shelled king crab meat ($3\frac{1}{2}$ pounds in the shell), cut into 3-by- $\frac{1}{2}$ -inch pieces
- Cilantro sprigs and thinly sliced scallions, for garnish

1. In a heatproof bowl, cover the dried chiles with the boiling water and let them stand until soft, 15 to 20 minutes.
2. Meanwhile, preheat a large wok or very large skillet over medium. On a work surface, divide the noodles into 2 piles and form each pile into about 8-inch rounds. Add 3 tablespoons of the canola oil to the wok and swirl to coat. Add 1 pile of noodles to the wok, and use a spatula to shape it into an even disk. Cook over medium, swirling the disk occasionally, until lightly browned on the bottom, about 5 minutes.
3. Using 2 spatulas, flip the noodle disk over, then drizzle $\frac{1}{4}$ cup water around the edge of the pancake (this will cook the noodles in the center of the cake). Cook, swirling the disk occasionally, until browned on the other side and cooked through, about 5 more minutes. If needed, you can flip the pancake over a few more times until the desired color is achieved. Slide the noodle cake onto a plate or baking sheet. Repeat with the remaining noodles and 3 tablespoons of oil to form one more disk. Keep the noodles warm in a very low oven or a warm area of the kitchen.
4. Drain the soaked chiles and transfer them to a food processor. Add the lemongrass, shallots, garlic, and Thai chiles, then puree until nearly smooth.
5. In the large wok or very large skillet, heat the remaining 3 tablespoons of canola oil over medium until shimmering. Add the aromatics paste and stir-fry until fragrant and browned, about 5 minutes. Stir in the ketchup, vinegar, sugar, and salt. Stir-fry over medium-high until bubbling, about 2 minutes. Add the carrot and stir-fry for 2 minutes, then add the peas, crab broth, and mint. Gently fold in the crab and cook until heated through, 2 to 3 minutes; add more crab broth if the sauce is too thick. Serve the crab and sauce over the noodles, garnished with cilantro sprigs and thinly sliced scallions.