



IMPRESS LIKE A CHEF

Bring out the wok, fire up the stove and whip up your favourite crab dishes right at home. The hearty flavours that have made our crab specialities so irresistible now come in a handy, small pack.

You'll make your home-cooking famous!



With cooking instructions attached. Sauces come in Chilli Crab and Black Pepper Crab. Only \$8.60 per pack, available at all JUMBO outlets.

Singapore Black Pepper Crab Spice

Ingredients:

Crabs	About 1.2kg
Butter (Unsalted Preferred)	60g
Water	600ml
Light Soya Sauce	1 tsp
JUMBO Black Pepper Crab Spice	1 pack

Cooking Method:

1. Remove and discard inedible parts of each crab. Cut each crab into smaller pieces. Crack the pincers slightly. Wash and drain.
2. In a pot, add JUMBO Black Pepper Crab Spice, butter, light soya sauce, water and crab.
3. Cover the pot with a lid. Turn on high heat. Bring to boil.
4. When boiled, with the lid still covered, continue to simmer for 15 minutes until the sauce is almost dry.
5. Remove the lid, Stir-fry crabs until the parts are well coated with sauce and almost dry
6. Place in a serving dish. Serve hot.

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