

Manila style crab meat is an excellent dish great to serve for you guest, they will be impressed! Remember to serve this with your favorite rice.

Manila Style Crab Meat - Alimasag

- 2 tbs. oil
- 1/2 lb. ground ham
- 2 tbs. minced onions
- 1 tbs. cornstarch
- 1/2 cup water
- 1/4 cup soy sauce
- 2 eggs, beaten
- 1 tsp. salt
- 1/4 tsp. freshly ground black pepper
- 1 tsp. powdered ginger
- 1/2 lb. crab meat

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Heat the oil in a deep skillet; sauté the ham and onions for 10 minutes. Mix together the cornstarch, water, and soy sauce; stir into the skillet until thickened. Gradually add the eggs, mixing steadily. Add the salt, pepper, and ginger; cook over low heat for 5 minutes. Add the crab meat; heat; taste for seasoning and serve on rice.



Refrigerate live crabs in a bowl covered with wet paper towel for no more than 12 hours. Freshly cooked crab can be refrigerated for up to two days.

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