

Soft-Shell Crab BLT

8 soft-shelled crabs, cleaned
1/2 cup House-Autry Seasoned Fish Fry
1/2 cup butter
8 sandwich rolls, split and warmed
8 slices bacon, cooked until crispy and cut in half
2 tomatoes, sliced
8 leaves iceberg lettuce
Mayonnaise or tartar sauce

Dust crabs lightly with **House-Autry Seasoned Fish Fry**. Heat butter over medium heat until sizzling. Saute crabs until crisp and brown on one side, 4-5 minutes. Turn and repeat on other side. Drain and serve on warm rolls with bacon, lettuce, tomato, and your choice of mayonnaise or tartar sauce.

Tip: For added flavor, fry 2 tablespoonfuls of capers in vegetable oil until crunchy. Sprinkle over sandwich just prior to serving.