

# RECIPES

## SAVANNAH LUMP CRAB FRITTERS

### Ingredients

6 oz. All Purpose Flour  
1 Tbl. Baking Powder  
¼ tsp. Salt  
¼ tsp. Cayenne

8 oz. Jumbo Lump Crab  
4 oz. Sauteed Scallions  
6 oz. Water

### Preparation

1. Combine dry ingredients
2. Add crab, scallions and water. Mix just enough to incorporate ingredients.
3. Carefully scoop or spoon mix into ½ oz balls and fry in 350 degree oil until cooked through.

## THAI DIPPING SAUCE

### Ingredients

¼ cup Mae Ploy  
1 ea. Thai Peppers, minced  
¼ tsp. Ginger, minced  
2 Tbl. Lime Juice  
1 tsp. Cilantro

### Preparation

1. Combine ingredients and stir well