



Fried Stone Crab Claws

Serves 4

Ingredients

- 2 1/2 lbs. stone crab claws
- 3 eggs, beaten
- 1/2 cup milk
- 2 teaspoon salt
- 1/8 teaspoon pepper
- 3/4 cup all-purpose flour
- 3/4 cup dry bread crumbs
- Oil for deep frying

** you could choose to make this easier by using the Sea Eagle Breeder available at the Market when you purchase your Stone Crab Claws.

Directions

- Crack and remove outer shell, leaving meat attached to one side of claw.
- Combine eggs, milk and seasonings.
- Combine flour and crumbs.
- Dip stone crab meat in egg mixture and roll in flour and crumb mixture.
- Fry in hot oil at 350 degrees for 3-5 minutes depending on size of claw.
- Drain on paper towel.