



Spider Rolls

Ingredients

- 1 Soft-shell Crab
- 2 cups tempura batter
- 1 Nori
- 1/2 cup sushi rice
- 1/8 avocado
- 2 tablespoons spicy mayonnaise

Directions

- Preheat oil to 350 degrees F.
- Dip soft-shell crab into tempura batter.
- Fry crab until it turns golden brown.
- Remove and place on paper towels to drain.
- Cut into thirds.
- Place all ingredients on bamboo mat in the following order:
 - nori, rice, crab, avocado, and spicy mayonnaise
 - roll in a jelly roll fashion.
- Enjoy!