

rellenong alimasag

Filipinos are always thrilled to find crab on the dinner table. Rellenong alimasag takes the excitement up a notch because it has all that delicious crabmeat sans the effort of cracking open a shell!

INGREDIENTS

12 pieces alimasag, cooked, shells reserved (1 kilo)
 1 Tbsp Golden Fiesta Palm Oil
 2 Tbsp chopped white onions
 1 tsp chopped garlic
 ¼ cup diced potatoes
 ¼ cup diced carrots
 3 Tbsp chopped tomatoes
 2 cups crab meat (1 cup frozen; 1 cup reserved meat)
 1 Tbsp green onions
 2 tsp Datu Puti Patis
 ¼ tsp ground black pepper
 2 eggs, whites separated
 2 cups Panko Japanese bread crumbs
 Golden Fiesta Palm Oil, for frying

DIPPING SAUCE

½ cup UFC Banana Catsup

PROCEDURE

- 1 Remove crab meat from shells and set aside.
- 2 In a pan, sauté onions, garlic, potatoes, carrots, and tomatoes in **Golden Fiesta Palm Oil**. Add crab meat, then cook for a few seconds. Add green onions and season with **Datu Puti Patis** and ground black pepper.
- 3 In a bowl, whip egg whites until stiff peaks form, then add yolks. Fold in crab mixture and bread crumbs. Place the mixture in shells.
- 4 Fry until golden brown, about 5 minutes.
- 5 Serve with **UFC Banana Catsup** on the side.

TAKES 30 MINUTES

MAKES 10 TO 12 SERVINGS



SKILL BOOSTER Beating egg whites until stiff peaks form and folding them into beaten yolks result in a puffed-up finished product.