



Real Jamaican Jerk An' Ting Recipes

Seafood Treat: Curried Crab And Rice Cookup

- 2 lbs. fresh crab meat
- 4 teaspoons lime juice
- 1 tablespoon curry powder
- 1 fresh thyme sprigs
- 1 small onion, chopped
- 3 garlic cloves, peeled, crushed
- 2 stalks scallion, chopped
- ½ teaspoon black pepper
- ½ teaspoon seasoning salt
- ½ teaspoon salt (to taste)
- Hot pepper, scotch bonnet (to taste)
- 4 cups coconut milk
- 1 lb. (or 3 cups) white rice



Season the crab meat by combining it with the lime juice, curry powder, thyme, onion, garlic, scallion, black pepper, seasoning salt, salt, and hot pepper in a large bowl. Allow the mixture to marinate for approximately one hour.

Place the seasoned crab meat, rice and coconut milk in a medium pot. Bring the mixture to a boil for 2 to 3 minutes. Reduce the heat to low, stir and cover. Allow the rice to simmer until fully cooked.

Remove the rice from the heat and let stand for approximately five minutes. Fluff the rice with a fork and serve. Serves 6-8 people.

Enjoy your curried crab and rice in Real Jamaican Jerk An' Ting style!

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Serving Real Jamaican Food in Real Jamaican Style