

BROILED SOFT SHELL CRABS

8 SOFT SHELL CRABS, CLEANED
OLIVE OIL
2 LEMONS
FRESH PARSLEY AND CHIVES

PRE-HEAT THE BROILER FOR 5 MINUTES.

ARRANGE THE CRABS, SHELL SIDE UP, ON A RIMMED BAKING SHEET.

DRIZZLE WITH OLIVE OIL. SALT AND PEPPER.

SLIP THE CRABS UNDER THE BROILER, ABOUT 8 INCHES FROM THE HEAT, DEPENDING ON YOUR BROILER.

(NOTE: BROILERS VARY QUITE A BIT. MY VIKING'S BROILER IS CLOSE TO A HOME SALAMANDER AND GETS EXTREMELY HOT. YOURS MAY NOT BE, SO GAUGE THE DISTANCE FROM FLAME TO CRAB ACCORDINGLY.)

BROIL ABOUT 5 MINUTES OR UNTIL THE SHELLS LOOK CRISP, EVEN SINGED AT THE EDGES.

FLIP THE CRABS OVER. SEASON WITH OLIVE OIL, SALT AND PEPPER. RETURN TO THE BROILER AND BROIL ANOTHER 5 MINUTES.

ARRANGE ON A WARM SERVING PLATTER WITH SLICES OF LEMON AND SCATTERED WITH FRESHLY-CHOPPED HERBS.

SERVES 4 AS A MAIN COURSE
8 AS A FIRST COURSE