

## Fiery and Flavorful Crab Curry - A Seafood Lover's Dream

Rich, Spicy, and Packed with Coastal Flavor



**TIME**  
**2 min**

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**ChefManiac**

### INGREDIENTS

- 2 kg cleaned crab
- 2 tbsp garlic (for marinating)
- 2-4 tbsp butter
- 2-3 tbsp oil
- $\frac{1}{2}$  tsp mustard seeds
- $\frac{1}{2}$  tsp jeera (cumin seeds)
- 1 cinnamon stick
- A few curry leaves
- 2 green chilies, slit
- 1 large onion, finely chopped
- 2 tsp crushed ginger & garlic
- $\frac{1}{2}$  tsp turmeric
- 4 tbsp masala powder (mild or hot, your choice)
- 1 tsp jeera powder
- 6 large tomatoes, liquidized
- Salt, to taste
- 1 tsp concentrated tamarind
- Water, as needed
- $\frac{1}{2}$  tsp garam masala
- Fresh chopped coriander (dhania), for garnish

#### Instructions:

1. Marinate and Fry the Crab:
2. Build the Base:
3. Add the Spices:
4. Simmer the Tomatoes:

5. Cook the Crab:

6. Finish and Serve:

Tips for Success:

Use fresh crab for best flavor-but frozen, cleaned crab also works.

Cooking crab in the shell adds a richness to the curry you won't get from just the meat.

Adjust spice levels by reducing chilies or masala if desired.

Tamarind adds the tang-if you don't have concentrate, use paste or fresh pulp.

Serving Suggestions & Pairings:

Serve alongside fluffy basmati rice or warm naan

Add a cool contrast with cucumber raita or fresh chopped salad

## DIRECTIONS

1. **Marinate and Fry the Crab:** Marinate the cleaned crab with fresh garlic and set aside.
2. In a large pot, heat a mix of butter and oil. Fry the crab until lightly browned and aromatic. Remove from the pot and set aside.
3. **Build the Base:** In the same pot, add a little more oil and butter. Add the mustard seeds, jeera seeds, and cinnamon stick. Once they begin to crackle and splatter, toss in curry leaves, green chilies, and chopped onion. SautØ until golden brown.
4. **Add the Spices:** Add the crushed ginger & garlic, turmeric, masala, and jeera powder. Stir well and cook for 1-2 minutes to bloom the spices.
5. **Simmer the Tomatoes:** Pour in the liquidized tomatoes and season with salt. Cook until the mixture thickens and oil/butter begins to float on top.
6. **Cook the Crab:** Return the fried crab to the pot. Add the concentrated tamarind and a splash of water if needed. Simmer until the crab is fully cooked and the gravy is rich and thick.
7. **Finish and Serve:** Sprinkle with garam masala and garnish with fresh coriander. Serve hot with steamed rice, roti, or crusty bread to soak up all that curry goodness.
8. **Tips for Success:** Use fresh crab for best flavor-but frozen, cleaned crab also works.
9. **Cooking crab in the shell** adds a richness to the curry you won't get from just the meat.
10. **Adjust spice levels** by reducing chilies or masala if desired.

11. Tamarind adds the tang-if you don't have concentrate, use paste or fresh pulp.
12. Serving Suggestions & Pairings: Pair your crab curry with simple sides that let the dish shine:
13. Serve alongside fluffy basmati rice or warm naan
14. Add a cool contrast with cucumber raita or fresh chopped salad
15. For a full feast, pair with these reader favorites:  
Easy Turkey Wings
16. Sheet : Pan Quesadillas
17. Chicken : Enchiladas
18. Wash it down with : Blueberry Lemonade
19. Kick things off with : Beer Cheese Dip
20. Storage & Leftovers: Fridge: Store cooled leftovers in an airtight container for up to 2-3 days.
21. Freezer: Not recommended for whole-shell crab, as texture may suffer.
22. Reheat: Gently warm in a pot over low heat, adding a splash of water if needed to loosen the gravy.
23. More Recipes You'll Love: Easy Turkey Wings
24. Beer : Cheese Dip
25. Final Thoughts: This Crab Curry recipe is a celebration of rich, spicy coastal cuisine. It's bold, aromatic, and totally comforting-the kind of dish that turns dinner into an event. Serve it with something to scoop and sip, and don't be afraid to get a little messy. That's half the fun!

## TIPS FOR SUCCESS

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**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fiery-and-flavorful-crab-curry-a-seafood-lovers-dream/>