**Fried Soft Shell Crab with Ponzu Sauce**

**Crabs:**

3 soft shell crabs

¼ cup cornstarch

1 Tbsp. flour

Salt and pepper to taste

4 cups oil for frying

**Ponzu Sauce:**

½ cup soy sauce

½ cup rice vinegar

2 Tbsp. lemon juice

1 tsp. brown sugar

**INSTRUCTIONS**

1. Combine all sauce ingredients. Let sit while you are working on the rest of the dish.
2. Heat the oil in a pot until it reaches 375º.
3. Mix the cornstarch with salt and pepper in a small bowl or on a plate.
4. Dredge the crabs in the cornstarch until they are coated.
5. Drop them in the fryer and cook until they turn golden brown and begin to float.
6. Cut the crab in half and serve with the Ponzu sauce.