

King Crab Leg Recipes



Grilling Tips

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Grilling King Crab Legs adds a mild, smoky flavor that really complements the sweetness of the crabmeat. You could add apple or hickory chips for extra depth of flavor.

1. Preheat grill to medium hot. Lay crab legs directly on grill and close lid. Turn two or three times to avoid scorching for a total of about 15 minutes.
2. Serve with *Ginger Chive Butter* (or your favorite) for dipping.



Beer Steamed Crab Legs

Using lager to steam whole crab legs infuses them with a nutty, sweet taste you'll love. Crab legs are also delicious steamed with 1/2 cup of Madeira combined with 3 cups of water.

Makes 4 servings

2 bottles lager plus an equal amount of water

2 to 3 lbs. crab legs, broken into pieces to fit your pan (about 10")

Directions:

1. Put beer and water into large stock or roasting pan (one that has a lid). Set a vegetable steamer basket into the pan without allowing it to touch the liquid. Stack the crab legs on the steamer, cover and heat through, about 12 to 15 minutes.
2. Serve with the *Ginger Chive Butter* for dipping.

Ginger Chive Butter

Makes 1/2 cup

1/2 cup unsalted butter

1 tsp. lemon juice

1 tsp. gingerroot, grated

3 chives, minced

White pepper

Kosher salt

Optional: 1 tsp. Asian Oyster Sauce

Directions:

1. Combine all ingredients in a small saucepan over medium heat. Gently warm until the butter is melted and all ingredients are well combined. Add salt and pepper to taste.
2. This can be used immediately or chilled to reheat and serve later.

Not Your Mother's Cocktail Sauce

Make this quick sauce when you want to enjoy the succulent meat right out of the shell.

Makes 1 cup

1 cup mayonnaise

3 to 4 tbsp. Chinese Garlic Chili Sauce

1 to 2 tbsp. fresh lemon or lime juice

1 scallion, chopped

Combine all ingredients and enjoy immediately or cover and chill for up to 24 hours.