

STEAMED ALASKA KING CRAB WITH CHARDONNAY LEMON HERB SPLASH



prep time: 15 cook time: 15 servings: 4

INGREDIENTS

King Crab: 3 pounds Alaska King Crab legs

1 cup Chardonnay wine

1 cup water

1 lemon, cut into 8 slices

Chardonnay-Lemon-Herb Splash:

6 tablespoons extra-virgin olive oil

2 tablespoons fresh lemon juice

2 tablespoons Chardonnay wine

2 teaspoons minced lemon zest

2 teaspoons minced fresh rosemary

1 tablespoon minced fresh basil

1 tablespoon minced parsley

1/8 teaspoon dried red pepper flakes

1 teaspoon minced garlic

1/4 teaspoon salt

Mix all the ingredients well.

DIRECTIONS

Make the Chardonnay-Lemon-Herb Splash ahead and keep refrigerated. Bring it to room temperature and stir it well before serving.

Rinse frozen Alaska Crab legs under cold running water to remove any ice glaze; pat dry with paper towels. Discard towels. Cut crab legs into smaller sections with a large knife or clean kitchen scissors, if desired.

In the bottom of a large steamer pot with an insert and a tight-fitting lid, combine the wine, water and lemon slices. Cover and bring to a boil over high heat. Place crab legs in steamer insert and place over boiling mixture. Cover pan tightly and cook for 8 to 10 minutes for frozen crab or 3 to 4 minutes for thawed crab.

Serve crab drizzled with the Chardonnay-Lemon-Herb Splash; pass the remaining splash on the side.

Chef's Note: You can make the splash up to 3 days in advance and keep refrigerated. It can also be frozen for up to 1 month. It is great with any Alaska fish, scallops or crab and also makes a great marinade.



Wild, Natural & Sustainable®