



From Our Boats To Your Table!

## Crab Legs with Garlic Butter Sauce

SERVES 2

### Ingredients

- 1 Pound of Bairdi Snow Crab Clusters, thawed
- 1/4 cup butter
- 1 clove garlic, minced
- 1 1/2 teaspoons dried parsley
- 1/8 teaspoon salt
- 1/4 teaspoon fresh ground pepper

### Directions

- Cut a slit, length-wise, into the shell of each piece of crab.
- Melt the butter in a large skillet over medium heat; cook the garlic in the butter until translucent; stir in the parsley, salt, and pepper. Continue to heat mixture until bubbling. Add the crab legs; toss to coat; allow to simmer in the butter mixture until completely heated, 5 to 6 minutes.