



Reaves Family Garlic Pan Fried Crabs

Serves 2

Ingredients

- 4 cleaned blue crabs
- 1 stick butter
- 2 Tablespoons minced garlic
- 1 Tablespoon garlic powder

Directions

1. Melt butter and garlic over medium high heat (do not allow butter to burn) stirring often.
2. When butter has melted, add 2 clean crabs at a time to pan. Allow to cook for approximately 3-4 minutes, flip them over and allow to cook for an additional 3-4 more minutes until brown.
3. Repeat with remaining crabs. Feel free to add more butter and garlic as desired and/or necessary.