



Steamed Stone Crab Claws with Melted Butter

Serves 4

Ingredients

- 1/2 stick (4 tbsp.) butter
- 32 large stone crab claws, chilled
- 1 lemon, cut into wedges

Directions

1. Put uncracked claws into a steamer basket and set over steamer pot of boiling water over high heat. Cover and steam until heated through, about 5 minutes. Do not overcook!!
2. In the meantime, melt butter in a small pan, being careful not to brown it. Remove from heat. Transfer to small serving bowl.
3. Remove claws from steamer, crack shells, and serve with melted butter and lemon wedges.