

Alaska Crab Provencal



Preparation Time: 10 minutes

Cook Time: 15 minutes

Servings: 10 to 12 appetizers

Ingredients:

1/2 cup unsalted butter

4 cloves garlic, slivered

1 Tablespoon minced shallot

1 Tablespoon *each* chopped fresh thyme and marjoram

1 Tablespoon (total) additional fresh herbs: lemon thyme, parsley, rosemary or lavender

1 bottle (750 ml) Brut Champagne

1/4 teaspoon sea salt, or to taste

3 to 4 pounds Alaska Crab legs (King, Snow or Dungeness), thawed or frozen

1 small loaf of warmed crusty French or country bread, sliced

Description:

Melt butter in small saucepan over medium-low heat. Stir in garlic and shallot; cook 3 to 4 minutes, until garlic is soft. Stir in herbs; cook 2 minutes. Open champagne; pour 1/2 cup champagne into butter; stopper champagne. Bring sauce mixture to simmer; cook an additional 3 to 5 minutes, until sauce is reduced slightly. Add sea salt to taste. Keep sauce warm.

Rinse frozen Alaska Crab legs under cold running water to remove any ice glaze; pat dry with paper towels. Discard towels. Steam or boil crab in large pot, 8 to 10 minutes for frozen crab or 3 to 4 minutes for fresh/thawed crab, until heated-through.

Serve with dipping sauce, warm bread and chilled champagne.