

## Coconut-Lime Injected Alaska King Crab (Foodservice Version)



**Preparation Time:** 5 minutes

**Cook Time:** 60 minutes

**Servings:** 12

### **Ingredients:**

*Tropical Coconut, Lime and Crystallized Ginger Infusion:*

Peanut oil 1 oz.

Shallots, minced 2 oz.

Coconut milk 16 oz.

Crystallized ginger 4 oz.

Lime juice 2 oz.

Lemongrass, minced 1 oz.

Keffir lime leaves 8 ea.

Fish sauce 1 tsp.

Sriracha 1 tsp.

Lime zest 1 Tbsp.

Sea salt, to taste

*Sweet Panko Thai Brittle:*

Cashews, toasted and finely chopped 8 oz.

Coconut, sweetened and toasted 8 oz.

Panko, toasted 4 oz.

Brown sugar 2 oz.

Lemongrass, minced 1½ oz.

Ginger, minced 1½ oz.

Sriracha 1 Tbsp.

Sea salt 1 Tbsp.

Butter, ice cold, cut into small cubes 6 oz.

*Crab:*

Alaska King crab 24 legs (2 joints with tip attached)

Peanut oil, as needed

White pepper, freshly ground, as needed

Assembly To Order:

Crab Legs 2 ea. (4 joints)

Tropical Infusion, as needed

Coconut, sweetened and toasted, as needed

Thai Brittle, as needed

Scallions, finely sliced on bias 2 tsp.

Lime wedges 2 ea.

**Description:**

Wild Alaska King Crab is a delicacy by any standard. Grill the crab legs over charcoal or wood for a very light smoke and then inject with the tropical flavors of coconut, lime and ginger. The flavor profile and interactive eating is perfect as an upscale bar appetizer or shareable first course. It also works family-style as the centerpiece of a Thai-style crab feast.

1. Tropical Coconut, Lime and Crystalized Ginger Infusion: Heat the oil in a medium saucepot over medium heat. Add the shallots and cook until translucent, about 5 minutes. Add remaining ingredients except lime zest and sea salt. Stir to combine and bring to a simmer. Reduce flame to lowest possible heat, cover and cook about 60 minutes. Remove the Keffir lime leaves and puree the infusion with an immersion blender until very fine and smooth. Add the lime zest and season to taste with the sea salt. Set aside.

2. Sweet Panko Thai Brittle: Combine all ingredients, except butter in a large mixing bowl. Stir to combine. Using a pastry cutter, cut butter into mixture and combine until it resembles cornmeal. Spray a parchment lined half sheet pan with pan release and press brittle into an even layer. Bake brittle in a preheated oven for 350° F for 25 to 30 minutes, turning every 5 minutes to ensure slow, even baking. Allow brittle to cool, then crumble to resemble granola. Transfer to an airtight container.

3. Crab: Cut off body joint of crab leg and set aside for a different use. Using sharp cooking shears, cut the crab shell of the first leg joint, closest to body, lengthwise on both sides. Remove top half of shell to expose crabmeat. Discard shell. Grill crab legs (both joints together) shell side down to heat crab through, about 3 minutes. Brush exposed crabmeat with peanut oil and season lightly with white pepper. Turn legs over and grill exposed crabmeat for 15 to 30 seconds. Cut legs at joint to separate.

4. Assembly: Using a meat injector, inject a small amount of Infusion into crab legs. Plate crab legs in a pile like “Lincoln Logs”

Using meat injector, sauce crab legs generously with Infusion. Sprinkle with Thai Brittle, toasted coconut, scallions, and lime wedges.

Alternative Menu Ideas:

- Savory Crab Parfait: Stir together Tropical Infusion with crème fraîche. Top with pulled Alaska King Crab meat (especially from the body joint), sauce with Tropical Infusion, and garnish with Thai Brittle, toasted coconut and lime zest.
- Crab Soup: Make a savory crab broth with leftover crab shells, shallots, sweet carrots and celery. Nest garlicky noodles in a small bowl, add a few ounces of crab broth and top needles with pulled crab meat, lime zest and scallions. Drizzle Tropical infusion into the broth tableside.