

Alaska Crab Española



Preparation Time: 10 minutes

Cook Time: 15 minutes

Servings: 4

Ingredients:

1 cup brandy (preferably Spanish)

1 cup olive oil

10 garlic cloves, peeled and sliced lengthwise

1 teaspoon to 1 Tablespoon freshly cracked peppercorn medley (red, green and black peppercorns), to taste

1 teaspoon to 1 Tablespoon crushed red pepper flakes, to taste

2 Tablespoons chopped flat leaf parsley

2 to 3 pounds Alaska Crab legs/clusters (King, Snow or Dungeness), thawed or frozen

1 cup large Spanish olives (preferably from the deli section), drained

Additional parsley for garnish, if desired

1 loaf of warmed crusty bread such as sourdough or baguette

Description:

Combine the first six ingredients in a large skillet or Dutch oven.

Rinse frozen Alaska Crab legs/clusters under cold running water to remove any ice glaze; pat dry with paper towels. Discard towels. Cut crab clusters or legs into smaller sections with a large knife, if desired.

Add crab to the oil mixture and cover pan tightly. Over low heat, bring the crab to a slow simmer. Cook for 8 to 10 minutes for frozen crab or 3 to 4 minutes for fresh/thawed crab. Turn the crab over, add the olives, cover and continue to simmer for 2 to 3 minutes. Remove from heat and allow the crab to rest, covered, until just warm, about 5 minutes.

Transfer to a large bowl and garnish with additional parsley, if desired. Serve family-style with crusty bread for dipping.