

Chai-Grilled Alaska Snow Crab



Preparation Time: 20 minutes

Cook Time: 10 minutes

Servings: 4

Ingredients:

- 1 teaspoon kosher salt
- 1 Tablespoon unsalted butter, melted
- 2 to 3 cups prepared chai tea
- 4 pounds Alaska Snow Crab clusters, frozen

Description:

Mix the salt and butter into the chai tea – the salt will balance out some of the sweetness in the tea and the butter will give it some depth.

Rinse any ice glaze from frozen Alaska Snow Crab under cold water; pat dry with paper towels. Marinate crab in chai for 15 to 20 minutes, to allow flavor into shells.

Preheat grill to 400°F. Tear an 18-inch sheet of heavy duty aluminum foil so that it is 4-inches longer than the seafood. Spray-coat the dull side of the foil; place crab on foil with some of the marinade. Bring the sides of the foil together and fold over several times to seal, leaving room for air circulation inside.

Transfer packet to grill and cook for 8 to 10 minutes. Serve with grilled seasonal vegetables and a little more melted butter for dipping.

Recipe by Alaska Chef Erik Slater: "I have been infatuated by the flavors of Chai lately. There is so much going on in this tea – it's crazy. Pairing it with fish seemed so natural, so why not add it to grilled crab? I use the Tazo brand in the box, but you can use whatever you like."