

Pulled BBQ Alaska King Crab Sandwich



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 4

Ingredients:

Meat Swapped: Pulled Pork

King Crab

1 Lb. Alaska King Crab meat, removed from shell

4 teaspoon prepared bbq spice

1 cup + 4 tablespoons BBQ sauce of choice

1 cup cole slaw of choice

1 cup crispy fried onion strings, prepared

4 brioche hamburger buns, toasted

Optional Garnish

2 cups baked beans, prepared

2 cups macaroni and cheese, prepared

Description:

To make the king crab:

Pull the king crab along its natural seams into long strands and place in a bowl. *You want this to look like pulled pork.* Add the bbq seasoning and toss to coat.

To make the BBQ king crab:

Place the seasoned king crab in a large sauté pan and add the bbq sauce. Gently heat over medium heat, until warmed completely through. Try not to break up the crab too much.

To serve:

Spread the cut side of each piece of brioche bun with 1 1/2 teaspoon of bbq sauce. Top each heal portion of bun with 4 ozs. of the warm pulled king crab bbq, top with 1/4 cup cole slaw, 1/4 cup of crispy onion strings and close with crown of bun

Place on 4 serving plates and serve with 1/2 cup each of baked beans and macaroni and cheese if desired