

Smothered Wild Alaska Crab Garlic Fries



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

2 pounds Wild Alaska crab, 4 oz. ea.

1 pound garlic butter, prepared

4 pounds French fries, cooked golden brown

2 cups mozzarella cheese, shredded

2 cups cheddar cheese, shredded

1/2 cup parsley, flat leaf, chopped

2 cups Parmesan cheese, grated

Description:

In a sauté pan, heat 2 ozs. garlic butter, add 4 ozs. lightly chopped Alaska crab, and toss to heat through. Place 8 ozs. of cooked French fries in a bowl, add the garlic tossed crab and all the butter. Toss well, place onto a serving plate. Sprinkle with 1/4 cup each shredded mozzarella and cheddar cheeses and place in hot oven or under salamander until cheese melts. Remove, garnish with 2 Tbsp. grated parmesan cheese and 1 Tbsp. chopped parsley. Serve.

Swapped meat: bacon or ground beef