

Chili Lime Alaska King Crab with Jalapeno-Cilantro Butter



Preparation Time: 0 minutes

Cook Time: 25 minutes

Servings: 4

Ingredients:

6 garlic cloves, crushed

1 small shallot, halved

1 tablespoon chili powder

Kosher salt and freshly ground black pepper

1 lime

4 pounds Alaska King Crab legs, thawed or frozen

1/2 cup unsalted butter

1 jalapeno, seeded and minced

1 minced garlic clove

3 tablespoons minced cilantro

1 tablespoon chili lime seasoning (such as Tajin)

Lime wedges

Description:

Combine 5 cups water, garlic, shallot, chili powder and 1 teaspoon salt into a large Dutch oven or stock pot. Halve lime and squeeze juice into water; add lime halves to water. Bring to a boil over medium heat; cover and simmer 5 minutes.

If using frozen crab, rinse any ice glaze under cold running water. Add crab legs to pot and simmer covered for 7 to 8 minutes for frozen crab or 4 minutes for thawed crab, or until thoroughly heated. Remove crab from liquid and drain well.

Meanwhile, melt butter in a medium saucepan over medium-low heat. Add jalapeno and minced garlic. Cook stirring constantly until very fragrant, about 2 minutes. Remove from heat and stir in cilantro. Season with salt and pepper to taste.

Sprinkle crab legs with chili lime seasoning. Serve warm with butter mixture and lime wedges.