

## How To Prepare King Crab

Don't be intimidated by the idea of cooking king crab legs. Follow these simple instructions for a fun-to-eat dinner that's ready in just 15 minutes. Crab legs purchased from Palmer's Direct To You market are already cooked before frozen so the goal is not really to "cook" them, but to heat them thoroughly.

### Ingredients

- 1 tablespoon sea salt
- 2 tablespoons Old Bay seafood seasoning
- 5 lb king crab legs, thawed
- Melted butter, for dipping.



### Boiling/Steaming

Fill large stockpot or Dutch oven half full with water. Add Old Bay seafood seasoning and salt. Heat to boiling. Add crab legs. Cook 3 to 5 minutes or just until heated. A cover for the pot is helpful but not required. If boiling from frozen, allow 8 to 10 minutes. Remove legs with tongs and place on serving platter. Serve warm with melted butter. Nut crackers or scissors are recommended to harvest the meat.

### Roasting

Spread your crab legs out on a baking sheet pan and place in a pre-heated 425° F conventional oven. From thawed about 8 to 10 minutes, or from frozen about 12 to 15 minutes. Convection ovens - 400° for 5-7 minutes.

### How Many Per Person ???

As a rule of thumb, if you have crab lovers we recommend about 1 1/2 pounds per person. If you have some big eaters you might want to go with 2 pounds per person. If you are serving other things with this meal like surf & turf or your guests are not big eaters than you probably would get by with about 1 pound per person.