

Garlic Butter Crab Legs (seafood)

Prep: 10 mins. Cook: 20 mins. Yield: 4 servings

Ingredients

- 2 lbs. snow crab legs, thawed
- 2 sticks of salted butter
- 5 garlic cloves, minced
- Juice of an orange
- 1 c. water
- 2 tsp. paprika
- 2 T Old Bay seasoning
- 1 T. dried parsley
- 1 T. corn starch
- 1 lemon, juiced



Instructions

1. Preheat the oven to 400 degrees.

Prepare the crab legs

2. Check crab legs and make sure they are totally thawed out.
3. Using kitchen scissors, cut along the shell of each leg. This will ensure that the butter sauce sinks into the meat.
4. Arrange crab legs in a large aluminum baking pan.

Prepare the butter sauce

5. In a saucepan, add butter, garlic, orange juice, water, spices and corn starch. Simmer on low for about 2 minutes.
6. Add in parsley and 1 tablespoon of lemon juice
7. Generously brush or pour the crab legs with the butter sauce. Make sure to save some sauce for later.
8. Cover the pan with foil and put it in the oven for 15-20 minutes.
9. Transfer the crab legs to a serving platter and drizzle with more butter sauce and serve.