

Garlic Steamed Crab Legs

Ingredients

- 6 lbs Snow Crab Legs thawed
- 1 stick of butter
- 8 garlic cloves
- 2 tablespoon coarse ground sea salt
- 2 tablespoons Old Bay seasoning
- 2 lemons
- 1 tablespoon olive oil
- 1 tablespoon fine ground black pepper
- 1 tablespoon garlic salt
- A large steaming pot

Preparation

- You really need a proper steamer for this recipe, which is just a pot with a nother pot inside it that has holes in the bottom for the steam to come up through.
- First thing you do is get the water in the bottom pot up to a rigorous boil then drop in 6 cloves of garlic, and cut 2 lemons into wedges and drop them in there with the old bay seasoning.
- While this is getting to a rolling boil take the other 2 cloves of garlic and mince it to death or press it into a pulp
- Place the second pot with the holes in the bottom into the first pot and then place the crab clusters into the pot with the knuckles facing up. You need to arrange them in a teepee fashion so they are leaning on each other to keep the knuckles facing up. You do this to keep copious amounts of steam and water from getting into the legs thus making the meat and the shell soggy.
- Drizzle the olive oil on the crab legs and sprinkle with the salt, pepper and garlic salt.
- Place the WHOLE stick of butter on top of the crab leg teepee and then spoon the garlic on top of the butter.
- Put the lid on the pot and let cook for about 5 minutes or until the stick of butter has completely melted. When the butter is gone the crab is ready.
- Remove from heat and serve immediately