

Butter Poached Crab

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This is the best way to indulge in crab. It is best made when crab is in season and the freshest. Serve with mashed potatoes or rice. Serves 2.

Ingredients:

2 whole blue or snow crabs
salt, as needed
1 pound butter
2 cloves garlic, minced
2 tablespoons chopped parsley

Directions:

1. Bring a large pot of water a boil. Add the crab and cook until just done, about 7 minutes. Or purchase a cooked crab.
2. Remove the meat from the crab and set aside.
3. In a small saucepan over low heat melt the butter with the garlic until completely melted. Add the crab meat, just to warm it.
4. Remove the crab and toss with the parsley and serve immediately.

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