

# Classic Steamed King Crab

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## Ingredients

3-4 lbs King Crab Legs & Claws  
1 stick of butter  
Lemon wedges for garnish

## Directions

Melt butter in small pan and keep warm.

Set a steamer tray inside a large pot and pour enough water inside to steam the crab. Remember, you are only reheating the crab, so you will only need about an inch of water. Bring this to a boil before laying the crab legs on the steamer. Cover the pot and steam for 5 minutes.

Remove the crab legs and use kitchen shears to cut the shells. You can either totally remove the meat from the shell or just get each one started for your guests. Serve with melted butter.

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