

## CRAB LEGS [www.DoreensKitchen.com](http://www.DoreensKitchen.com)

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**1 pound (frozen) snow crab leg**  
**2 tablespoons butter**  
**1 teaspoon lemon juice**  
**1/2 or more fresh lemon, cut into wedges**  
**nutcracker and small fork**

Now you can put in slow cooker, cover with water, cover and cook for 30-40 min, or you can also boil in large pot. Most times stores sell this frozen. If not frozen or you defrost them, cook for about 20 min. I used Snow Crab. If you prefer Alaskan King Crab, the cooking time should be increased by ten min or so. (frozen 40-50 min, defrosted 30 min)The ones I bought were already cooked and just needed reheating. If you find fresh and uncooked, when you're boiling them, you will know they are done because they turn a bright Orange. Figure the same boiling time tho. When done, remove with tongs and plate. Melt Butter with Lemon Juice (you can nuke it) and serve in dipping cup.

NOTE ON CRAB: Snow Crab Legs (shown here) come in different sizes. You will see something like 5 UP or 8 UP in advertising sales. 5 UP means that there are about 5 Legs per cluster (as shown here), accordingly 8 UP means that there are about 8 or more legs per cluster. Obviously the 5 UP gives you larger sized legs per cluster than having 8 skinny legs as with 8 UP. For the 5 UP you can get ABOUT 1 1/2 clusters per pound. King Crab Legs have more prickly spines that can poke you and generally speaking a bit more meat. You may see something like 10/12 or 16/20 in advertising sales. This means that for the 10/12 there are between 10 and 12 legs PER TEN pounds (or roughly each leg is one pound), as opposed to 16/20 which means that there are between 16 and 20 legs PER TEN pounds (or roughly 2 legs per pound). Obviously the 10/12 (10 to 12 legs) are larger and have more meat than the 16/20. King Crab is almost double in price per pound than Snow Crab. There is also something called Colossal King Crab which is just that - COLOSSAL; VERY BIG; GIANT. They are very expensive.

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