

DRUNKEN ALASKAN KING CRAB LEGS

Yield: Makes 4 servings

INGREDIENTS

3 bottles premium ale
3 lemons, cut in ½
1 head garlic, split in ½
3 pounds Alaskan king crab legs, split
Drawn butter, for serving

PREPARATION

Use a large stockpot with a steamer. Insert beer, lemons and garlic and bring to a boil. Add crab legs and cover. Steam for 5 minutes or until crab is cooked through. Serve with drawn butter.

