

SIZZLING DUNGENESS CRAB LEGS

Yield: Makes 4 servings

INGREDIENTS

1 1/2 pounds Dungeness crab legs, cooked and shelled

1/3 cup melted, unsalted butter

1/3 cup lemon juice

1 garlic clove, minced

Paprika to taste

PREPARATION

Marinate the crab legs for 2 hours in butter with lemon juice and minced garlic clove. Garnish with paprika. Broil until hot and sizzling. Eat away!

