



ENTRÉE



1 SERVING



25 MIN

BUTTERY GARLIC WHOLE DUNGENESS CRAB FOR ONE

INGREDIENTS

- 1 whole cooked Dungeness crab (1.5–2 lbs), cleaned and cracked
- 4 tbsp unsalted butter
- 3 garlic cloves, finely minced
- Zest of ½ lemon
- Juice of ¼ lemon
- ½ tbsp orange zest
- ½ tsp sea salt
- Freshly cracked black pepper
- 2 tbsp fresh parsley, finely chopped
- Lemon wedge, for serving

DIRECTIONS

1. Let the crab sit at room temp for 10–15 minutes or steam for 2–3 minutes to warm. Set aside.
2. Make the Garlic Butter
3. Melt butter in a medium skillet over medium heat.
4. Add garlic and cook for 1 minute until fragrant.
5. Stir in lemon zest, orange zest, lemon juice, salt, and pepper.
6. Simmer for 30–60 seconds to bring it together.
7. Add the crab to the skillet, then toss and spoon the garlic butter over the crab as it warms, about 4–5 minutes on low heat.
8. To serve, sprinkle generously with parsley. Transfer to a plate, pouring extra garlic butter over the top (the more, the better :)
9. Serve with a lemon wedge—and a chilled glass of McKahn Wines Viognier.

NOTES