

Steamed Crab Legs

Submitted by AlpenView's Kitchen



INGREDIENTS

1. Frozen, cooked crab in the shell
2. Salt or crab boil spices
3. Garlic and butter
4. Bib (it can be messy!)

STEPS

1. Fill large pot $\frac{1}{4}$ full with water .
2. Add 2 Tbs. of salt per gallon of water. (optional)
3. Or, add Old Bay seasoning if desired.
4. Bring to a rolling boil.
5. Add frozen crab and cover.
6. Return to a boil and steam until heated through. (about 20 minutes).
7. Drain and serve with melted garlic butter, scissors, or other cracking tools.

