



Crab Claws in Rich Butter, Garlic & Wine



Ingredients:

- 1 lb Fresh snow crab claws (also substitute cocktail claws)
- 3 Tbls 100% olive oil or avocado oil
- 1 lb unsalted butter
- ¼ cup heavy cream
- 1 Tbls fresh chopped garlic
- ¼ Tbls fresh chopped shallot
- 1 Tbls fresh chopped parsley
- 1+ Tbls fresh squeeze lemon juice
- 2 cup white wine
- 2 ea fresh French baguette sliced at least 2 inches thick

Method, Seasoned Toast and Sauce:

1. In a skillet at medium high heat, add oil.
2. Season bread on each side with salt and pepper, then toast in skillet until golden brown. Reserve on side until service.
3. In same pan, add chop garlic and shallots, sauté until golden in color and translucent. Add white wine and reduce by half at most 1 cup. Turn heat down to low. Have butter cut in to cubes for easy manageability. Add 2 pieces at a time whisking until butter is melted and fully incorporated with wine. Repeat process until all butter is melted, then add heavy cream and whisk until incorporated. Season with salt and pepper add parsley and then lemon juice to taste.

Method, Crab:

1. In oven at 350F, slowly heat crab till just warm, a couple minutes.
2. In a bowl place sauce, then bread in middle and place crab surrounding the bread and serve.