



Baked Crab Legs in Butter Sauce



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Introduction

Baked crab legs in butter sauce is a delightful dish that brings the taste of the ocean right to your table. Rich in flavor and easy to prepare, this recipe highlights the sweetness of crab meat complemented by a creamy butter sauce. Whether you are hosting a dinner party or enjoying a family meal, baked crab legs are sure to impress everyone with their succulent taste.

Detailed Ingredients with measures

Crab Legs - 2 pounds
Butter - 1 cup
Garlic - 4 cloves, minced
Lemon Juice - 1/4 cup
Paprika - 1 teaspoon
Cayenne Pepper - 1/2 teaspoon
Salt - to taste
Black Pepper - to taste
Fresh Parsley - for garnish

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 20 minutes
Total Time: 35 minutes
Yield: Serves 4



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Detailed Directions and Instructions

Preheat the Oven

Preheat your oven to 375°F (190°C).

Prepare the Crab Legs

Thaw the frozen crab legs if they are not already thawed. Rinse them gently under cold water to remove any impurities.

Arrange the Crab Legs

Place the crab legs in a single layer on a large baking sheet. You may need to use two sheets if they do not fit comfortably.

Mix the Butter Sauce

In a medium bowl, melt about one cup of unsalted butter. Once melted, add minced garlic, lemon juice, Old Bay seasoning, and fresh herbs. Mix well until combined.

Apply the Sauce

Pour the butter mixture over the crab legs, making sure they are well-coated. Reserve some sauce for serving later.

Bake the Crab Legs

Cover the baking sheet with aluminum foil and bake in the preheated oven for about 15-20 minutes. This will steam the crab legs and keep them moist.

See also [Avocado Toast with Poached Egg](#)

Broil for Extra Flavor

After baking, remove the foil and switch the oven to broil. Broil the crab legs for an additional 2-3 minutes for extra flavor and a slightly crispy texture.

Serve the Dish

Remove the crab legs from the oven and transfer them to a serving platter. Drizzle the reserved butter sauce over the top and serve

immediately with lemon wedges.

Notes

Serving Suggestions

Serve with sides like garlic bread or a fresh salad for a complete meal.

Leftover Storage

Store any leftovers in an airtight container in the refrigerator for up to 2 days. Reheat gently in the oven or microwave.

Alternative Seasonings

Feel free to experiment with different seasonings such as Cajun spice or your favorite seafood blend to customize the flavor.

Crab Leg Types

This recipe works well with various types of crab legs, including king crab, snow crab, or Dungeness crab. Adjust cooking time as necessary for larger or smaller legs.



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Cook techniques

Broiling

Broiling is a cooking method that uses high, direct heat from above. It's an excellent technique for cooking crab legs quickly while giving them a nice char and caramelization.

Steaming

Steaming involves cooking food with water vapor. This technique helps to keep the crab legs moist and juicy while ensuring they are cooked evenly.

Baking

Baking is a dry heat cooking method that surrounds food with hot air. When applied to crab legs, it allows for even cooking and integrates flavors when combined with butter and seasonings.

Making Butter Sauce

Creating a butter sauce requires melting butter and adding flavorings such as garlic, lemon, or herbs. This sauce enhances the taste of the crab legs and creates a delicious dip.

See also [Dill Pickle Pasta Salad](#)

Seasoning

Seasoning is crucial for enhancing the flavors of crab legs. Using spices, herbs, or marinades can elevate the natural sweetness of the meat.

FAQ

How long do you cook crab legs?

Cooking time depends on the method used; generally, crab legs should be cooked for about 5-10 minutes under high heat, depending on their size and whether they are pre-cooked or raw.

Can I use frozen crab legs?

Yes, you can use frozen crab legs; however, it is advisable to thaw them in the refrigerator or under cold running water before cooking for even heat distribution.

What is the best way to serve crab legs?

Crab legs are best served with melted butter for dipping, alongside wedges of lemon, and can also be accompanied by sides like corn or potatoes.

How do I know when crab legs are done?

Crab legs are done when they are heated through and have a bright color. If you're using pre-cooked crab legs, they just need to be warmed up.

Can I reuse leftover butter sauce?

Yes, leftover butter sauce can be refrigerated and reused. Just ensure that it is stored properly and reheated before serving.



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Conclusion

The Baked Crab Legs in Butter Sauce is a delightful dish that combines the sweet, succulent flavor of crab with a rich, buttery sauce. This recipe is perfect for a special occasion or a cozy dinner at home. The simplicity of the ingredients allows the natural taste of the crab to shine through, making it a favorite for seafood lovers.

More recipes suggestions and combination

Garlic Butter Shrimp

Pair buttery garlic shrimp with your baked crab legs for an even more luxurious seafood feast. The combination of flavors will elevate your dining experience.

See also Apricot Skyr Cake

Lemon Herb Rice

Serve your crab legs alongside lemon herb rice to add a zesty, fresh flavor that complements the richness of the butter sauce.

Steamed Asparagus

Steamed asparagus provides a crisp, green side that balances the heaviness of the crab legs. Toss it with a little olive oil and lemon juice for added brightness.

Creamy Coleslaw

A tangy, creamy coleslaw can add a refreshing crunch to your meal. The coolness of the slaw contrasts beautifully with the warm, buttery crab.

Garlic Bread

Don't forget the garlic bread! Perfect for soaking up any leftover butter sauce, this comforting addition is a must-have for any seafood spread.



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