



# 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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