

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



King Crab and Three Sauces

Crab legs are in season during the Holidays. They make great party fare, or as part of a gala Christmas dinner. Easy to fix too! Try these sauces...

*4 lb King Crab (or Dungeness or Snow)
legs
2-3 Tbsp light olive oil*

Red Sauce:

*½ cup bottled chili sauce
1 tsp prepared horseradish
½ tsp Sriracha or Sambal Oelek
1 tsp rice vinegar*

Yellow Sauce:

*½ cup unsalted butter, melted
1 Tbsp lemon juice
¾ tsp garlic salt
½ tsp dill weed
⅛ tsp white pepper*

Verde Sauce:

*1 avocado, peeled, pitted and mashed
⅓ cup low-fat sour cream
2 tsp cumin
2 tsp lime juice
1 tsp jalapeño sauce*

Place water in a large frying pan to about $\frac{3}{4}$ inch depth. Brush crab legs with oil and then boil them for 4 minutes. Don't over-cook or they'll be tough!

Mix the sauces up and serve with the legs. For parties, chop the legs into pieces. For a dinner, provide appropriate cracking tools.

Want something hotter to dip into? Try a Habañero salsa, or let guests dip from small bowls of Sriracha; it's like having Vietnamese ketchup...

Yield: Four servings (as a meal)

Preparation time: 15 minutes

Cooking time: 5 minutes

