

# STEAMED KING OR SNOW CRAB CLUSTERS

**F EASY**

Last Modified: 10/14/2015

PREP: 12 Hrs  
COOK: 20 Min  
MICROWAVE

SEAFOOD

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
4	Pounds	King Crab Legs	Thawed
OR			
4	Pounds	Snow Crab Clusters	Thawed
16	Sprigs	Fresh Dill Weed (NOT Mammoth Dill)	

OPTIONAL			
2	Recipes:	Sauce - Drawn Butter	

PREPARATION	
<b>FACTOID</b>	Nearly ALL Crab in their Shells (either fresh or frozen) are par-cooked, so all they REALLY require is to simply be re-heated until they are hot. CAREFUL: Even marginally overcooking them will make the Meat inside rubbery tough and difficult to remove from the Shells.
<b>TOOLS</b>	1) 1000 + Watt Carousel Microwave Oven 2) Plain Paper Towels (NO Colored Prints) 3) Saran Wrap 4) Melted Butter Ramekins
<b>NOTE</b>	Crab Leg Shells tend to get REALLY soft when Microwaved - This is <u>ONLY</u> of concern if you plan on eating the Shells - THE MEAT comes out P E R F E C T!. Long, pointed scissors or even the tines of a fork work REALLY well for removing the now soft Shells.
<b>HINTS</b>	Since King Crab Legs are ALWAYS too long to fit easily in a Microwave (ESPECIALLY one that rotates). Disjoint the Legs while still frozen to get them to equal lengths.
<b>PREP</b>	Thaw the Crab, Legs or Clusters overnight in the refrigerator while wrapped in damp paper towels. IMPORTANT: Steam and eat them within 24 hours of thawing. Bundle 1/2 pound (or so) of King Crab Legs or Snow Crab Clusters tightly together. Top the Legs with 2 ~ 4 Sprigs of Dill and wrap them all over with wet paper towels. Then seal them tightly in plastic wrap (SARAN WRAP ONLY).
<b>1</b>	Microwave each package on high for two minutes. Sample a thick Leg or Cluster to see if it's hot & adjust your time accordingly. Since this takes only two minutes time to re-heat each package: Make several packages ahead and then, assembly-line style, steam the next one while you and your guests are gobbling down the previous one.
<b>2</b>	Remove and discard the plastic wrap (CAREFULLY, or you will get a free Steam Facial), paper towels and Dill Sprigs.
<b>OPTION</b>	You may alternately steam larger quantities of them using a large covered pot as described in the recipe "Ron's Steamed Blue Crabs". Alternately layering the unwrapped Crab Legs, Clusters and Dill Sprigs until the pot is full. B U T ! ! ! By using this method, it is EXTREMELY easy to overcook this terribly expensive meal.
<b>SERVE</b>	Serve while steaming hot with lots of Drawn Butter on the side.