

Steamed King Crab Legs with Garlic Butter





Instructions

1. Fill a large pot with 1-2 inches of water and place a steamer basket inside. Bring to a boil.
2. Add king crab legs, cover, and steam for 6–8 minutes until heated through.
3. Meanwhile, melt butter in a small saucepan over low heat, then stir in garlic and lemon juice.
4. Serve crab legs hot with garlic butter and lemon wedges.

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