

Baked Crab Legs in Butter Sauce - The Easiest Seafood Feast

sweet, succulent crab meat drenched in buttery garlic sauce



OVEN
375°F

TIME
10 min

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INGREDIENTS

- 2 pounds crab legs (king crab or snow crab)
- 1/2 cup unsalted butter, melted
- 4 cloves garlic, minced
- 1 teaspoon Old Bay seasoning (or Cajun seasoning for a spicy kick)
- Juice of 1 lemon
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon fresh parsley, chopped (for garnish)

Lemon wedges, for serving

How to Make Baked Crab Legs in Butter Sauce (Step-by-Step):

1. Preheat the Oven:
2. Prepare the Garlic Butter Sauce:
3. Arrange the Crab Legs:
4. Bake the Crab Legs:
5. Serve and Enjoy!:

Pro Tips for the Best Baked Crab Legs:

Use fresh or frozen crab legs - if using frozen, thaw in the fridge overnight before baking.

Cut slits in the shells before baking to help the butter sauce seep in.

Don't overbake! Crab is already cooked when sold - you just need to warm it through.

Want extra flavor? Add a splash of white wine to the butter sauce.

What to Serve With Baked Crab Legs:

Garlic butter rice - to soak up all the delicious sauce.

Steamed asparagus or roasted vegetables - for a fresh contrast.

Crispy garlic bread - because you can never have too much butter.

Corn on the cob and coleslaw - for a classic seafood feast.

FAQs (From My Kitchen to Yours):

Why You'll Love This Recipe:

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 375°F (190°C). Line a large baking sheet with foil for easy cleanup.
- 2.** Prepare the Garlic Butter Sauce: In a small bowl, whisk together the melted butter, minced garlic, Old Bay seasoning, lemon juice, salt, and black pepper.
- 3.** Arrange the Crab Legs: Place the crab legs on the prepared baking sheet. Brush generously with the garlic butter sauce, making sure to coat every piece.
- 4.** Bake the Crab Legs: Cover the baking sheet loosely with foil and bake for 15 minutes. Remove the foil, baste with more butter sauce, and bake uncovered for another 5 minutes, until the shells turn slightly crispy.
- 5.** Serve and Enjoy!: Transfer the crab legs to a serving platter. Garnish with fresh parsley and extra lemon wedges. Serve with additional melted butter for dipping.
- 6.** Pro Tips for the Best Baked Crab Legs: Use fresh or frozen crab legs - if using frozen, thaw in the fridge overnight before baking.
- 7.** Cut slits in the shells before baking to help the butter sauce seep in.
- 8.** Don't overbake! Crab is already cooked when sold - you just need to warm it through.
- 9.** Want extra flavor? Add a splash of white wine to the butter sauce.
- 10.** What to Serve With Baked Crab Legs: This dish pairs beautifully with:
- 11.** Garlic butter rice - to soak up all the delicious sauce.

12. Steamed asparagus or roasted vegetables - for a fresh contrast.
13. Crispy garlic bread - because you can never have too much butter.
14. Corn on the cob and coleslaw - for a classic seafood feast.
15. FAQs (From My Kitchen to Yours): Q: Can I use pre-cracked crab legs?A: Yes! Pre-cracked or split crab legs absorb the butter sauce even better.
16. Q: Can I make this with lobster tails instead?A: Absolutely! Follow the same method for a lobster tail butter bake.
17. Q: How do I store leftovers?A: Keep in an airtight container in the fridge for up to 2 days. Reheat gently in the oven at 300°F for 10 minutes.
18. Q: What's the best way to crack crab legs?A: Use kitchen shears to cut along the shell, or gently crack with a seafood cracker.
19. Why You'll Love This Recipe: This Baked Crab Legs in Butter Sauce is an easy, no-fuss way to enjoy restaurant-style seafood at home. With just a few ingredients and a simple baking method, you can have tender, flavorful crab legs in under 30 minutes.
20. Try this recipe and let me know what you think! Did you go for Old Bay seasoning, Cajun spice, or classic garlic butter? However you make it, this dish is guaranteed to impress. Happy cooking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-crab-legs-in-butter-sauce-the-easiest-seafood-feast/>