

Garlic Lemon Butter Crab: A Restaurant-Style Dinner at Home

Lemon Butter Crab Legs - A Buttery, Garlicky Seafood Classic



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30 min

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INGREDIENTS

2 lbs crab legs
¾ cup unsalted butter
2 tablespoons fresh lemon juice
2 cloves garlic, minced
1 teaspoon lemon zest
Salt and pepper to taste
Chopped parsley for garnish

DIRECTIONS

1. **Cook the Crab Legs:** Bring a large pot of water to a boil. Add the crab legs and cook according to the package directions (usually 4-6 minutes if pre-cooked and frozen). Drain and set aside.
2. **Make the Lemon Butter Sauce:** While the crab cooks, melt the butter in a saucepan over medium heat.
3. **Add the minced garlic and sauté** for about 1 minute-just until fragrant. Be careful not to brown it.
4. **Add Citrus & Seasoning:** Stir in the fresh lemon juice and lemon zest. Season with salt and pepper to taste. Keep warm over low heat.
5. **Assemble & Serve:** Arrange the crab legs on a large serving platter. Gently pour the warm lemon butter sauce over the top.
6. **Sprinkle with chopped parsley and serve immediately while hot.**

SWAPS & NOTES

Crab Legs: Snow crab and king crab both work beautifully. Snow crab is easier to crack, while king crab offers larger, meatier portions.

Butter: Unsalted butter lets you control seasoning, but salted butter works in a pinch-just adjust added salt accordingly.

Lemon Juice: Always use fresh lemon juice for the brightest flavor.

TIPS FOR SUCCESS

Don't Overcook: Most crab legs are pre-cooked.

Use Kitchen Shears: They make cracking shells much easier and less messy.

Warm Plates: Keep everything hot by warming your serving platter beforehand.

Serve Extra Sauce: Always make a little extra lemon butter for dipping.

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