Cooking Alaska King Crab Made Easy

Here Are a Few Delicious & Healthy Ways to Prepare Wild Alaska King Crab Legs

You have spent a lot of money purchasing your Wild Alaska King Crab Legs and you want them to be as terrific and memorable as possible.

The good news is that Wild Alaska King Crab is pretty much foolproof - as long as you have purchased a good quality product to begin with.

Rule #1

Know your King Crab Provider

Although many king crab legs look alike, it's what's inside the shell that really matters.

The most important criteria that King Crab pricing is established on is what is known in the industry as "FILL RATIO".

Fill Ratio is the amount of crab meat actually filling the inside of the shell. This is crucial because after all that is what you are paying for. So many times what you think you are paying for may not be what you are getting, as appearances can be misleading.

"Fill Ratio can range from 98% on the high side to as low as 60%. At www.Great-Alaska-Seafood.com we only buy Alaska King Crab that has a Fill Ratio of at least 95% or higher. We have set our standards very high - our customers deserve it" – Tim Berg, Crab Buyer
Crab buyers located in Alaska have first pick of the catch. Rejected Crab, or Alaska King Crab not meeting these buyers criteria is then placed on the market, many times at discount outlets and big box stores in the lower 48 states.

By buying your Alaska King Crab Legs directly from a source in Alaska is your best assurance of getting absolutely Premium #1 Quality King Crab.

**Alaska's #1 Choice for King Crab legs**

Alaskan King Crab Legs come in a variety of sizes. The very largest legs, often referred to as Colossal Size or Super Colossal Size, have more crab butter. Crab butter is what gives king crab its incredible flavor.

The larger the crab legs the more costly it is as well. Crab legs of this size make up a very small percentage of the total catch, and as a result are highly prized.

Our Super Colossal Alaska King Crab Legs - legs weigh at least a Full Pound Each!! The very first photo in this section shows Our Super Colossal Alaska King Crab Legs.

**BASIC INSTRUCTIONS**

Remove the crab legs from the freezer about an hour before cooking.

Rinse under cold water to remove the glaze and let stand at room temperature for 30 minutes or so. The legs will thaw quickly. After 30 minutes take a sharp knife, I prefer one with a serrated edge and run the knife just under the shell on the bottom or white
side of the leg, lengthwise scoring the shell. This is not necessary but makes the meat very easy to access once the crab is served on the table.

Almost the entire catch of Alaska King Crab comes pre-cooked.

Take a very large pot, fill it with water, add one cup of sugar, and bring to a boil.

It is helpful to have a pot large enough to completely submerge the legs.

*DO NOT BOIL THE CRAB LEGS*

You can always break your legs to have them fit.

Next place your legs directly in the boiling water and REDUCE THE HEAT to medium. **IMPORTANT - DO NOT BOIL THE CRAB LEGS - they are already pre-cooked , you are just warming them up.**

Cover the legs if possible but not necessary. After 15 minutes your crab is ready. Drain and Serve.

~*Bon Appetite'*~

Enjoy your crab feast with drawn garlic butter and fresh squeezed lemon.

*A Holiday Feast:*

*Serving your Alaska King Crab Legs with other seafood items such as Lobster Tails and Giant PRAWNS is always a big hit!!*
King Crab, Champagne and Vanilla Risotto

Ingredients

2 ½ cups king crab broth, or more, as needed (*)
2 tablespoons butter, plus 1 Tbsp more to finish the risotto
½ cup finely chopped shallots (or mild onion)

1 cup Arborio rice
1 cup champagne (or dry white wine)
Zest of one lemon
1 vanilla bean (has a deeper, richer, not-so-fruity flavor)
1 tsp sugar
Salt and pepper (I like to use white pepper) to taste
½ cup parmesan cheese
1 lb shelled cooked king crab meat

(option - 1/4 cup marinated artichoke hearts)

Instructions

Heat the crab broth (*see recipe below) in a pot and keep it on medium heat while making the risotto.

In a 3-4 quart pan over medium/high heat, sauté shallots on in the butter until softened and slightly browned, 5-6 minutes. Add rice and stir until rice is opaque and shallots are limp, about 3 minutes.

Add champagne and cook, uncovered until absorbed, stirring constantly.

Add the heated broth one cup at a time cooking until each cup is absorbed, stirring constantly. This will produce a risotto which is cooked al dente. If you prefer a softer texture, add one addition cup of broth and cook until absorbed, stirring constantly. About half-way through the cooking process, split the vanilla bean lengthways and scrape the seeds with the back of a knife right into the rice. Then season with sugar, salt and white pepper. Continue adding broth. Total cooking time is approximately 25 minutes.

Take off heat and gently add the extra tablespoon of butter, the grated parmesan cheeses, capers, artichoke hearts, the lemon zest and the crab meat. Let stand 5 minutes. Serve with a sprinkling of parmesan cheese and a pinch of lemon zest.
* Crab Broth Ingredients

Approximately 2 pounds king crab legs or pieces (cracked)
4 quarts water
1 onion, coarsely chopped
1 stalk celery, cut in big chunks
1 carrot, cut in big chunks
1 chopped tomato
1 clove garlic
1 dried bay leaf
2 teaspoons black peppercorns
Kosher salt

Place all ingredients (except for the crab) in a 6- to 8-quart stockpot and cover with the water. Bring to a boil. Reduce the heat so the stock cooks at a fast, steady simmer. Add the crab and let the stock simmer and cook down for about 1 hour. Season the stock with salt. Use this crab for the Risotto.

OPTIONS TO SERVE YOUR CRAB COLD

You can simply thaw out your King Crab Legs and serve cold, use in a Crab Salad, Crab Louie or Crab Sandwich

Thanks From all of us at
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