



Prep Time: 24 hrs.  
marinade time

Cook Time: 10 min.

Servings: 4

# Carol's Oven Roasted Crab Legs Marinated with White Wine & Garlic

*"This is a great way to serve Alaska King Crab Legs; it's been a traditional favorite in our family for years!" - Carol Berg*

- 6 lbs. of King Crab

## **Marinade:**

- 3 cups olive oil
- 3 cups white wine  
( Chardonnay is my favorite)
- 1/2 cup crushed garlic
- 3/4 cup lemon juice
- 1/2 cup Italian Seasoning
- 12 bay Leaves
- Optional: fresh thyme, oregano,  
and basil, add to marinade.

**INSTRUCTIONS:** Thaw crab. Give them a good rinse under cold water. Take crab legs, shoulder pieces, etc. and put in a container; either glass or plastic works fine. Cover with marinade and place in refrigerator for at least 24 hours. Check on this and mix it all up several times making sure all crab legs are getting marinated.

**Cooking:** Pre-heat oven to 325°F. Place legs with some of the marinade in a roasting pan. Place in oven and cover. Roast for an hour or so.

**Sauces:** Serve with butter mixed with lemon juice or Truffle Butter.



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