



CRAB CLAWS IN BUTTER SAUCE

Category: Crab

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Crab Claws in Butter Sauce

Crab claws in butter sauce is a deliciously indulgent seafood dish that combines the sweet, tender meat of crab claws with a rich and aromatic butter sauce.

This dish is perfect for those looking to enjoy a luxurious seafood meal without the need for complicated preparation. The garlic-infused butter sauce elevates the natural flavors of the crab, creating a mouthwatering experience with each bite.

Whether served as an appetizer or a main course, crab claws in butter sauce will impress your guests with its sophistication and depth of flavor.

This recipe is incredibly simple, allowing the natural sweetness of the crab to shine while the butter sauce provides a savory, comforting base. With just a few ingredients, you can make a restaurant-quality dish right at home.

Ingredients

1 pound crab claws, thawed (fresh or frozen)

4 tablespoons unsalted butter

2 tablespoons olive oil

4 cloves garlic, minced

1 tablespoon fresh lemon juice

Zest of 1 lemon

1 teaspoon fresh thyme leaves (or 1/2 teaspoon dried thyme)

1/4 teaspoon red pepper flakes (optional, for a touch of heat)

Salt and freshly ground black pepper, to taste

Fresh parsley, chopped (for garnish)

Lemon wedges, for serving

How to Make Crab Claws in Butter Sauce

Prepare the Crab Claws:

If you're using frozen crab claws, be sure to thaw them completely before cooking. You can do this by placing them in the refrigerator overnight or by quickly defrosting them under cold running water. Once thawed, gently rinse the claws to remove

any excess ice or packaging residue.

Cook the Crab Claws:

In a large skillet, heat the olive oil and 2 tablespoons of butter over medium-high heat. Once the butter has melted and the oil is hot, add the crab claws to the skillet. Sear the claws for about 2-3 minutes on each side, until they are heated through and lightly golden. Be careful not to overcook the crab, as it can become tough. Remove the crab claws from the skillet and set them aside.

Make the Butter Sauce:

In the same skillet, add the remaining 2 tablespoons of butter. Let it melt, then add the minced garlic. Sauté the garlic for about 1-2 minutes, until it becomes fragrant and golden, being careful not to burn it. Add the lemon juice, lemon zest, thyme, and red pepper flakes (if using). Stir the sauce for about 1 minute, allowing the flavors to combine and the sauce to thicken slightly. Taste the sauce and adjust seasoning with salt and pepper.

Combine Crab Claws and Butter Sauce:

Return the cooked crab claws to the skillet with the butter sauce, making sure to coat each claw evenly with the sauce. Let the claws simmer for another 2-3 minutes, so they can absorb the

flavor of the sauce and heat through.

Serve:

Once the crab claws are coated in the buttery sauce, transfer them to a serving platter. Garnish with freshly chopped parsley and serve immediately with lemon wedges on the side for an extra burst of citrus.

Chef's Note

Choosing Crab Claws: Fresh crab claws are always preferred, but frozen crab claws can be just as delicious if thawed properly. If you prefer, you can also use crab legs for a similar result.

Butter Sauce Variations: The butter sauce can be customized to your taste. For a richer flavor, you can add a splash of white wine or a teaspoon of Dijon mustard. You could also incorporate fresh herbs like basil or dill for a different twist.

Serving Suggestions: This dish pairs wonderfully with crusty bread to soak up the delicious butter sauce, or with a side of roasted vegetables or a simple green salad for balance.

Extra Spice: If you enjoy a bit more heat, feel free to add more red pepper flakes or a few dashes of hot sauce to the butter sauce.

Nutrition Information (Per Serving, 1/4 of Recipe)

Calories: 380

Protein: 25g

Carbohydrates: 5g

Fat: 30g

Fiber: 1g

Sodium: 520mg

Conclusion

Crab claws in butter sauce is an elegant and mouthwatering dish that allows the natural sweetness of the crab to shine through, while the rich butter sauce provides a savory, flavorful base. This recipe is simple to prepare but tastes indulgent enough for a special occasion. Whether served as an appetizer or a main dish, it is sure to impress your guests and satisfy seafood lovers. The combination of tender crab, aromatic garlic, fresh lemon, and herbs makes this dish a true delight. Enjoy this luxurious seafood treat with a side of bread to soak up the delicious butter sauce, and savor every bite!