Simmered Lemongrass Alaska King Crab Legs
[Indonesia]
SERVES 10

Water 3 gal.
Trimmed lemongrass stalks, bruised 2 lbs.
Garlic cloves, smashed 10 ea.
Ginger, smashed 1/2 lb.
Kosher salt 1/4 cup
Alaska King Crab legs 10 lbs.

1. Combine water, lemongrass, garlic, ginger and salt, and bring to a boil; lower heat and simmer 5 minutes.
2. Add crab and simmer 5 more minutes or until crab is heated through.
3. Remove crab and drain well.

SUGGESTED ACCOMPANIMENT: Drawn Ginger Butter

Grilled Tuscan Alaska King Crab Legs
[Italy]
SERVES 10

Extra virgin olive oil 1/4 cup, plus 1/4 cup
Garlic, coarsely chopped 1 cup
Rosemary, coarsely chopped 1/4 cup
Alaska King Crab legs 10 lbs.
Sun-dried tomatoes, minced 2 cups
Basil, chopped 1 cup

1. Combine 1/4 cup olive oil with the garlic and rosemary; toss with crab legs.
2. Grill crab over medium heat until crab is heated through.
3. Transfer to bowl and toss with remaining olive oil, sun-dried tomatoes and basil.

SUGGESTED ACCOMPANIMENT: White Bean and Roasted Garlic Salad

Alaska King Crab, Cucumber and Scallion in Steamed Bun
[China]
SERVES 10

Chinese buns, steamed 30 ea.
Hoisin sauce 1/2 cup
Alaskan King Crab meat 2 lbs.
Cucumber, julienne 2 cups
Scallions, shredded 1 cup
Cilantro leaves 1 cup

1. Slit open steamed buns to create pocket.
2. Lightly brush inside with hoisin sauce.
3. Layer buns with crab, cucumber, scallions and cilantro.

SUGGESTED ACCOMPANIMENT: Scallion-Cilantro Pesto
**Alaska King Crab Focaccia Panini**  
*Serves 10*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>Focaccia, 5-in. squares, each split in half</td>
<td>10 ea.</td>
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<tr>
<td>Brie, sliced</td>
<td>20 oz.</td>
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<tr>
<td>Prosciutto, sliced thin</td>
<td>4 oz.</td>
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<tr>
<td>Alaska King Crab meat</td>
<td>2 1⁄2 lbs.</td>
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<tr>
<td>Onions, caramelized</td>
<td>20 oz.</td>
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1. Assemble sandwich with bread, Brie, prosciutto, crab meat and caramelized onions.
2. Cook in panini press until brown and heated through.

**Suggested Accompaniment:** Apple-Walnut Salad