



snow crab

Grilled Sage and Prosciutto Alaska Snow Crab Legs [italy]

SERVES 10

Olive oil	½ cup	<ol style="list-style-type: none"> Mix together the olive oil, butter, sage, prosciutto and pepper. Add crab legs and toss to coat. Grill crab legs over medium heat until heated through.
Butter, melted	½ cup	
Sage, chopped	½ cup	
Prosciutto, chopped fine	1 cup	
Black pepper, ground	¼ cup	
Alaska Snow Crab legs	10 lbs.	

SUGGESTED ACCOMPANIMENT: Crisp Apple and Walnut Salad



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Steamed Alaska Snow Crab Legs with Oregano-Citrus Dipping Sauce [brazil]

SERVES 10

Orange juice concentrate	¼ cup	<ol style="list-style-type: none"> In blender purée orange juice, lime juice, olive oil, garlic and oregano, for Oregano-Citrus Sauce. Steam crab legs until heated through. Serve with the sauce.
Lime juice	½ cup	
Olive oil	1 cup	
Garlic, chopped	2 Tbsp.	
Fresh oregano, minced	1 Tbsp.	
Alaska Snow Crab legs	10 lbs.	

SUGGESTED ACCOMPANIMENT: Tamarind Rice Pilaf



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Alaska Snow Crab and Brie Omelet [france]

SERVES 10

Eggs, large	30 ea.	<ol style="list-style-type: none"> Beat eggs with mushrooms and parsley. Season to taste with salt and white pepper. Prepare omelet and fill with snow crab and Brie before rolling up.
Button mushrooms, cooked and minced	1 cup	
Parsley, minced	½ cup	
Salt and white pepper	to taste	
Alaska Snow Crab meat	30 oz.	
Brie, 2-oz. slabs	10 ea.	

SUGGESTED ACCOMPANIMENT: Potato and Bacon Galette