

Ferraro's Cucina

King Crab Baked Legs with Orange

Ingredients

- 2 lbs king crab legs**
- 1 stick unsalted butter, room temperature and softened**
- 1 teaspoon Sriracha**
- 1 1/2 tablespoons lemon juice**
- 1/2 tablespoon sugar**
- 3 dashes smoked paprika and more for dusting**
- 1 tablespoon chopped parsley and/or chives**
- 1 tablespoon chopped fresh orange**

Preparation

- Preheat oven to 400F.
- Cut the king crab legs into shorter segments using a pair of scissors. Cut the crab leg segments lengthwise to expose the crab meat. Alternatively, you can also cut the top part of the shell to expose the crab meat.
- Arrange the king crab legs in a baking tray and bake for 20 minutes. Cover with aluminum foil to avoid drying out the crab.
- In the meantime, make the Sriracha Lemon Butter by whipping the softened butter with a whisk. Add the Sriracha, lemon juice and sugar, whisk to combine well. Set aside.
- As soon as the crab is out of the oven, spoon the butter over the crab meat. Dust with more smoked paprika and garnish with chopped parsley and/or chives. Serve immediately. Enjoy!

