

FRIED KING CRAB LEGS WITH GARLIC BUTTER !

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Ingredients :

- Butter
- Flour
- Salt
- Pepper
- Lemon
- Parsley
- Garlic
- King Crab legs
- Canola Oil
- Eggs

Instructions :

- Clean the crab meat thoroughly
- Make an egg wash
- Season the egg wash
- Heat the Oil
- Place crab legs in egg wash
- Dip in flour
- Place in grease
- Let cook
for a few minutes.

- Cook until golden brown
- Place on a cooling sheet
- Get some lemon and make some dipping sauce.
- Place some garlic in a pan.
- Use fresh garlic.
- Melt butter
- Season to taste
- *Enjoy!*