

# **BBQ GRILLED KING CRAB BBQ MARYLAND BLUE CRAB**

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## **KING CRAB**

Preheat the barbecue to medium-high (350 °F to 400 °F)

1/2 cup unsalted butter, melted  
3 Tablespoons lemon juice  
3/4 teaspoon garlic salt  
1/2 teaspoon dried savory  
1 dash white pepper

1 dash hot sauce  
1 tablespoon garlic powder  
1 tablespoon chili powder  
3–4 pounds Alaska king crab legs  
2 tablespoons olive oil

Pour the melted butter into a medium saucepan. Add the lemon juice, garlic salt, savory, pepper, and hot sauce and stir. Keep warm.

In a small bowl, combine the garlic powder and chili powder. Brush both sides of the Alaska crab legs with olive oil, sprinkle with the garlic and chili mixture, and place them on the hot grill. Cook 4 to 5 minutes, turning once.

Transfer the crab to serving plates and serve with the butter dipping sauce.

## **BLUE CRAB**

12 medium Florida (or Maryland) soft-shell blue crabs

2 eggs, beaten

1/4 cup milk

2 teaspoons salt

3/4 cup all-purpose flour

3/4 cup dry breadcrumbs

Extra virgin olive oil for frying

1/2 cup butter, melted

2 lemons, quartered

Remove the gills, eyes, mouth parts, and tail sections of the fresh crabs, or, if using frozen crabs, let them thaw. Rinse the crabs in cold water and drain.

In a wide, flat bowl, combine the eggs, milk, and salt. In another wide flat bowl, combine the flour and breadcrumbs.

Dip the crabs in the egg mixture and then press them in the flour-crumbs mixture. For heavier breading, let the crabs sit for several minutes and repeat the procedure.

Place a cast iron skillet on the hot grill and pour in enough oil to coat the bottom of the skillet by 1/4 inch. Add the crabs and cook until brown on one side. Turn carefully and brown the other side. The total cooking time should be approximately 8 to 10 minutes.

Place the crabs on paper towels to drain. Serve with the melted butter and lemon quarters.