



HOW TO COOK KING CRAB LEGS

Boiling Crab Legs

Fill a large pot with cold water and add 1 tablespoon of sea salt and bring to a boil.

Add the frozen crab legs to the boiling water.

As the water starts to boil again, begin timing.

Steam the crab legs for between 7 and 10 minutes.

Remove from the heat and serve hot with fresh lemon wedges and melted butter.