



109 E. Woodin Ave
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Classic Crab Boil

Serves 6-8

A New England style crab boil is the perfect menu for a delicious, hands-on, al fresco dinner party! Delectable bites of crab pair perfectly with hearty potatoes, corn and sausage -- all seasoned with Old Bay seasoning, of course! Simply layer the table with craft paper, and dump the drained and cooked food right on the table. Be sure to provide enough clarified butter for dipping, the right tools for cracking the crab legs, and plenty of napkins. The best part - plates are optional and clean up is a breeze!

Ingredients:

2 tablespoons vegetable oil
2 - (12 oz) Andouille sausages, sliced into 3-inch chunks
1 cup water
2 cups white wine
8 cups chicken broth
8 cloves of garlic, cut in half
2 medium white onions, quartered
4 bay leaves
2 lemons, cut in half, plus additional for serving
1/2 cup Old Bay seasoning
4 ears of fresh corn, cut in quarters - or "coins"
2 lbs mini potatoes, whole, scrubbed
2 sticks unsalted butter
4 lbs frozen snow crab legs (or Dungeness Crab), thawed in the refrigerator overnight

Garnish:

1/2 cup fresh parsley, minced
Kosher salt and pepper, to taste
Lemon wedges
Lime wedges
Old Bay seasoning
Butter, clarified (see directions below)

Directions:

1. Add vegetable oil to two large stock pots. Divide the sausages evenly in both pots and and cook until browned on all sides.
2. Working to add ingredients evenly to both pots, add the water, wine, broth, garlic, onions, bay leaves, lemons, and Old Bay Seasoning. Bring to a boil.
3. Lower the heat to medium and add the scrubbed mini potatoes and butter. Cover and cook for 10 minutes.

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4. Add the crab, cover and cook for an additional 5 minutes. Finally, add the corn, cover and cook for another 3 minutes.
5. Carefully drain all of the boiled food. Place the drained food on a large serving platter, or even directly on a newspaper or craft paper-lined table.
6. Garnish with fresh chopped parsley, salt, pepper and additional Old Bay, to taste. Serve with clarified butter, lemon, and lime wedges.

Clarified Butter:

1-1/2 cups (3 sticks) unsalted butter

Directions:

Place the butter in a small saucepan over medium-high heat and bring to a boil. Continue to heat for one minute (butter should start to foam). Remove the butter from the heat and let it settle, undisturbed. Skim off the milk solids with a spoon and pour the liquid clarified butter into ramekins or butter warmers.