

Perfect King Crab Legs

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/king-crab-leg-recipe-japanese>

Ingredients:

- 1 tablespoon butter
- 2 tablespoons minced garlic
- 3 cups fish stock
- 1 teaspoon salt
- 1 teaspoon freshly ground black pepper
- 2 1/2 pounds king crab legs cooked and chilled, and claws, cracked and legs cut in half crosswise
- 1/2 cup vodka 80-proof, room temperature
- clarified butter Melted

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 1 grams
3. Cholesterol: 135 milligrams
4. Fat: 11 grams
5. Protein: 55 grams
6. SaturatedFat: 3.5 grams
7. Sodium: 3560 milligrams

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