



*Tender snow crab claws tossed in buttery garlic scampi perfection.*

## Snow Claw Scampi

### Ingredients:

- 2 pounds pre-cooked snow crab clusters or claws, thawed
- 1/2 cup butter, unsalted
- 1/4 cup olive oil
- 6 cloves garlic, minced or thinly sliced
- 1/2 cup dry white wine (like Pinot Grigio) or chicken broth
- 1/4 cup fresh lemon juice
- 1 teaspoon red pepper flakes (optional)
- 1/2 cup fresh parsley, chopped
- Salt and black pepper, to taste
- Crusty bread or cooked linguine, for serving

### Instructions:

- **Melt the butter and oil:** In a large skillet or pan, melt the butter and olive oil over medium heat.
- **Sauté the garlic:** Add the minced garlic and sauté for 1 to 2 minutes, until fragrant and lightly golden. Do not let it brown, as it can turn bitter.
- **Create the sauce:** Stir in the white wine, lemon juice, and red pepper flakes (if using). Bring the mixture to a simmer and cook for 2 to 3 minutes, or until the liquid has slightly reduced.
- **Add the crab:** Gently add the pre-cooked snow crab clusters or claws to the sauce. You can lightly crack the shells beforehand to allow the sauce to penetrate the meat.
- **Heat through:** Toss the crab in the scampi sauce until it is completely warmed through, about 5 to 6 minutes.
- **Add final touches:** Stir in the fresh parsley and season with salt and pepper to taste.
- **Serve:** Transfer the crab and sauce to a warm serving platter. Serve immediately with lemon wedges and a side of crusty bread for dipping or over cooked pasta.