

# Recipe from Linda's Kitchen

10-07-2008

Name

Category

Type

## BBQ CRAB LEGS BUTTER SAUCE

Keyword

CRAB SAUCE

Primary Ingredient

BUTTER

From

Bk

Amount

Ingredients

2 tbsp

clairified butter (instructions to follow)

2 tbsp

onion, finely chopped

2 tbsp

garlic, finely chopped

6 tbsp

fresh lemon juice

2 tbsp

dry white wine

1/2 tsp

dill weed

2 tbsp

cold butter

salt

white pepper

### Preparation Instructions

**To clarify butter:**

Melt 1/2 stick butter over low heat.

When melted, remove from heat and set aside to allow the milk

solids to settle to the bottom.

Then skim the clear butter from the top and discard the sediment.

**To make sauce:**

Heat clarified butter, add onion and garlic and sautee until

transparent.

Add lemon juice, dill weed and wine and season to taste with salt

and pepper.

Simmer 2-3 minutes to reduce liquid.

Remove from heat and swirl in cold butter until sauce is

smooth and emulsified.

Notes: