

Whole Dungeness Crab



Boiled Dungeness Crab

CA
OR
WA
4-8

Ingredients

4 cooked crabs, ~ 2 lbs. each
1 tablespoon kosher salt
1 cup (or 2 sticks) salted butter
1 teaspoon seafood seasoning (e.g. Old Bay)
1 lemon, juiced
1/2 cup ketchup
1–2 teaspoons prepared horseradish
Fresh dill and parsley, for garnish
Sliced lemons and limes, for serving

Boil Crabs

Bring a large stockpot of water to a boil; season with the salt. Once boiling, remove from heat.

Immerse 2 crabs in the water for 5–10 minutes, until warmed through. Remove the crabs from water and set aside to drain.

Bring water to boil again and repeat with the remaining crabs.

Clean cooked crabs while the others are in the hot water.

Serve on a platter with fresh dill leaves, parsley, and sliced lemons and limes.

Sauces for Dipping

In a small saucepan over medium heat, melt the butter. Reduce heat to low and skim the foam from the butter. Stir in the seafood seasoning and lemon juice.

In a small bowl, mix the ketchup with the prepared horseradish.

Serve the flavored butter and cocktail sauce alongside the crab and enjoy!

Recipe courtesy of Washington Department of Fish & Wildlife, **adapted by** Abby Rogerson at Washington Sea Grant

Species Group

Crab, Lobster