



BBQ'D ALASKA CRAB LEGS WITH DIPPING SAUCE

- 3-4 pounds Alaska King crab legs
- 2 tablespoons olive oil
- 1 tablespoon garlic powder
- 1 tablespoon chili powder

Brush both sides of Alaska crab legs with olive oil, garlic and chili mixture and place on hot grill 5-6 inches from coals. Heat 4-5 minutes, turning once. (Alaska crab is fully cooked, but should be heated-through before serving.)

Remove crab to serving plates and serve with the following dipping sauce:

Butter Sauce:

- 1/2 cup unsalted melted butter
- 3 tablespoons lemon juice
- 3/4 teaspoon garlic salt
- 1/2 teaspoon dried savory
- Dash white pepper
- Dash of Louisiana hot sauce

