



How to Cook a Dungeness Crab

This recipe is for cooking one Dungeness crab. Scale ingredients up proportionately for additional crabs.

1 gallon water	1 large white onion – peeled and ½” pieces
1 cup white wine	1 head garlic – halved crosswise
2 ribs celery – ½” pieces	1 bay leaf
1 carrot – peeled and ½” pieces	¼ cup salt

Make the stock: Place all ingredients in an appropriately sized pot. Bring to a boil and let simmer for ½ hour. Pull off heat and let steep for ½ hour.

Cook the Crab: Bring “court bouillon” to a boil. Add the crab. When water returns to a boil, turn heat to low and let simmer. Remove the crab after eight minutes, and let cool out in the open.

To Serve: Crack and serve hot crab with drawn butter or chill and serve with mayonnaise.

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