



Alaskan King Crab Roll with Cajun Beurre Blanc



Ingredients:

- 1 Medium shallot
- 5 Garlic cloves, divided
- ½ Cup white wine
- 1 Bay leaf
- 4 TBLS lemon juice, divided
- 7 TBLS butter, divided
- ⅓ Cup heavy cream
- 1 ½ tsp Creole season
- 1 tsp Tarragon
- 1 TBLS lemon juice
- 1 ½ tsp lemon zest
- 2 Alaskan King Crab legs, meat diced
- 2 Toasted rolls
- Chives for garnish

Method:

1. Dice 1 medium shallot and 3 garlic gloves.
2. Heat a pot over medium heat, and add in the wine, garlic, bay leaf, and shallots.
3. Cook down to reduce by half, and then add in 3 TBLS lemon juice, 4 TBLS butter, heavy cream and Creole season.
4. Reduce down by ¼, and once cooked down, strain off the shallots and garlic.
5. In a separate pot, sauté 2 garlic cloves, 1 tsp tarragon, 1 tbsp lemon juice, 1 ½ tsp lemon zest in 3 tbsp butter, and add in diced crab to warm.
6. Place the crab on top of a toasted roll, and top with Cajun Beurre Blanc.
7. Garnish with chives.