

Junior Barbour Seafood

Sauteed Crab Claws

INGREDIENTS

1 lbs Crab Claws
1 Stick of Land O Lakes Butter, unsalted
1 Tbs Tony Chachere's Seafood Seasoning
¼ tsp garlic powder
¼ cup Worcestershire Sauce

DIRECTIONS

Melt butter completely and add crab claws. Slowly coat crab claws with butter. Add ½ of Tony's Seasoning and garlic powder and Worcestershire Sauce. Cook for 5 minutes on medium heat turning claws carefully.

Add rest of Seafood Seasoning and garlic powder and cook for an additional 4 minutes.