

Val's Garlic Crab

- 4 Crabs
- Fresh Rosemary
- 1 mayonnaise jar size of chopped Garlic
- Fresh Ginger (chopped finely)
- 1 pound of real butter
- 1 bottle of white wine (\$2 Greenleaf at Walmart is what I usually use)
- 2 jalapeno peppers (chopped finely)
- Old Bay seasoning
- Chef Paul Prudhomme Seafood Magic Seasonings



(Safeway, Lucky or any major food store it comes in a white box with a picture of him on it)

Directions

1. Clean crabs and place in a deep baking dish with lid. On very low heat, melt the butter and add all ingredients except the wine.
2. Once the butter is melted and all ingredients have blended (about 2 min after the butter melts), add 1/2 bottle of wine.
3. Continue to cook on very low heat for about 3 minutes, then pour mixture over the crabs and bake at 350 degrees for at least 20 minutes.....Enjoy!

PS. If you bake longer than 20 minutes, stir and mix butter sauce throughout the crab to ensure even flavor....but don't over cook (never longer than 40 minutes or the crab will dry out).