

# Dungeness Crab with Clarified Butter and Mediterranean Sauce



This recipe for dungeness crab with clarified butter and mediterranean sauce is from episode 12 of Fish the Dish starring Spencer Watts.

Serves: 1-2

## Ingredients

### Boiled Crab

- 1 pound (454 g) Dungeness crab, whole
- Water
- Salt

### Clarified Butter

- ½ pound (227 g) unsalted, cold butter

### Mediterranean Dip

- ¼ cup (60 ml) sundried tomatoes, chopped
- 1 (184 g) jar of artichoke hearts, drained and chopped
- ½ cup (120 ml) mayonnaise
- 1 cup (240 ml) Parmesan cheese, grated
- Salt and pepper
- 1 lemon, juice
- 2 tablespoons (30 ml) green onion, chopped
- ½ cup (120 ml) black olives, pitted
- Olive oil

## Directions

1. Melt cold butter in a saucepan over low heat. As the milk solids rise use a spoon to remove them leaving only the golden butter. Leave over the lowest heat possible until needed.
2. Add sundried tomatoes, artichoke hearts, mayonnaise, grated parmesan, salt, pepper, and lemon juice to a food processor, and blitz. Transfer mixture to a bowl. Add green onion, black olives, a sprinkle of pepper, and olive oil. Stir all together.
3. Bring water, seasoned with salt, to a boil in a large deep pot.
4. Carefully add crab to boiling water and cook for 7-8 minutes.
5. Transfer the cooked crab to a large plate. Cover a surface in newspaper, and when just cool enough to handle, break crab apart to extract the meat. You can also serve the crab whole, with mallets and

crackers for your guests to use, and the Mediterranean dip and clarified butter in side bowls.