

# CopyCat Red Lobster Snow Crab Legs

## Ingredients

2 lb snow crab legs, frozen and rinsed

3 cups water

For Butter Dip:

3 tbsp unsalted butter, melted (optional)

2 tbsp parsley, (optional)

For Garnish:

extra parsley, for garnish

## Directions

Prepare the snow crab legs. Rinse well before cooking.

Bring 3 to 4 cups of water in a large stock pot to a boil.

Place the snow crab legs on a strainer or vegetable steamer small enough to fit inside the stock pot. Make sure the strainer or steamer isn't touching the water.

Cover the stock pot. Steam the snow crab legs for 5 minutes, or until heated through.

Sprinkle parsley on the snow crab legs and serve with melted butter and parsley as dipping sauce.