

Bruno's Cracked Crab

2 servings



This is Bruno's favorite way to eat fresh crab. It's fabulous.

Ingredients:

- 1 Large, whole, fresh crab.
Cracked and cleaned.

Marinade:

- ¼ Cup of really good olive oil
- The juice of one lemon
- 1 TBS. fresh chopped garlic
- 2 TBS. fresh chopped Italian parsley
- ¼ Cup of good white wine

Directions:

1. Rinse and dry the crab, and place in a large bowl.
2. Whisk the marinade together.
3. Pour the marinade over the crab, and toss well.
4. Cover with plastic wrap and refrigerate for one hour, or longer, toss again.
5. Eat with lots of bread and butter.

Tip: Enjoy a bottle of Honig Sauvignon Blanc with this. It's crisp, light, and luscious - a perfect complement to the sweetness of fresh crab.

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