Grilled Crab Legs

Grab a couple pounds of the BIG crab Legs, some butter, a little garlic, a lemon and some rub-a-dub and let’s show them we mean business. Tasty, crabby business. This recipe is truly a life changer. Happy Cooking, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

##### **Yield:** Serves 4 ppl

##### **Prep Time:** 5 minutes

##### **Cook Time:** 15-20 Minutes (or until crab Legs reach internal temp of 145˚ F)

##### **Rest Time:** 5 Minutes

**Cook Temp**: 450˚ F

# Ingredients

### *Measure* ***Ingredient Prep Notes***

### 3 lbs **Crab Legs, Alaskan King Defrosted**

### 2 sticks **Butter, Salted softened to room temp**

### 1 tbsp **Garlic, fresh, crushed**

### 1 tsp **Rub-A-Dub, 5280 Culinary or adjust to taste**

### Garnish **Lemon Wedges**

###

Preparation Directions:

Wash all tools prior to use

Clean and sanitize all cutting boards and prep surfaces prior to use

Read all manufacturer’s instructions before using grills, or any cooking tools

Clean out Traeger as needed and change drip tray liner

Place bottom grill grate into the upper position (if you have an Ironwood)

Fill pellet hopper with Ace Reserve Blend Pellets

Set Traeger to 450˚ F, hit enter and hit ignite

While Traeger is heating up:

Place half of the crab legs onto a sheet of foil and loosely wrap. Poke holes in the foil to allow smoke to get into the foil pouch

Repeat the above process with the second half of the crab legs

Place the foil pouches of crab into the Traeger and onto the lower rack or upper rack if desired

Grill at 450˚ F for 15-20 hours or until crab legs reach an internal temp of 145˚ F

Place the butter, garlic and Rub-A-Dub into a basting pot and melt for 5-7 minutes or until just melted. Be Careful not to separate the butter and milk solids

Using heat proof gloves carefully remove the butter and place onto a heat safe surface in your kitchen

Using heat proof gloves carefully remove the crab pouches and place onto a heat safe surface in your kitchen

Rest the Crab for 5 minutes

Arrange crab on a platter

Serve with small bowls of the drawn (melted butter)

Devour

**SHOPPING LIST**

Traeger Ironwood 885 Ace SKU – 8030462

Traeger Reserve Pellets Ace SKU – 8015887

Rub-A-Dub, 5280 Culinary Ace SKU – 8562050