

## Ingredients:

- 2-3 whole Dungeness crabs (cleaned)
- 1 cup water
- 1 cup white wine
- 2 cloves garlic, smashed
- 1 lemon, halved
- Fresh parsley for garnish
- Melted butter for serving

## Instructions:

- In a large pot, bring water, white wine, garlic, and lemon to a boil.
- Place the cleaned crabs in a steamer basket over the pot, cover, and steam for 10-15 minutes until the shells turn bright orange.
- Serve hot with melted butter and garnish with fresh parsley.

# CLASSIC STEAMED DUNGENESS CRAB

