

Get Engaged Pensacola Recipes

SAUTEED CRAB CLAWS RAG TYME GRILLE

Ingredients:

2 heaping Tbsp minced fresh garlic
1/4 cup white wine
1/2 cup crab claws
1/4 cup of heavy cream
Cavendars & a hit of garlic salt
French bread

Instructions:

Start by Simmering approx 2 heaping Tbsp minced fresh garlic in 1/4 cup white wine (we use chardonnay).
Add 1/2 cup crab claws.. Cook approximately 3 minutes
Add 1/4 cup of heavy cream....Season w/ Cavendars & a hit of garlic salt.
Bring to quick boil...turn down heat & cook approximately 1 minute
Serve in large bowl with toasted french bread for dipping!