

Fried King Crab Legs
Recipe Courtesy of Chef Jernard Wells

Ingredients

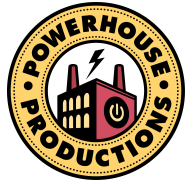
4 king crab legs, cooked and removed from shell
3 cups all purpose flour
2 tablespoons cornstarch
1 tablespoon baking powder
Kosher salt
½ teaspoon lemon pepper
1 large bottle club soda

Creole Hot Sauce

½ stick butter
7 garlic cloves, roughly chopped
1 ½ tablespoons brown sugar
1 tablespoon onion powder
1 tablespoon garlic powder
1 tablespoon chili powder
2 teaspoons lemon pepper
1 teaspoon cayenne pepper
2 teaspoons Creole seasoning
2 teaspoons smoked paprika
Pinch red pepper flakes
½ cup hot sauce

Method:

1. Heat a large Dutch oven over medium high heat with vegetable oil for frying. Get the temperature up to 350 degrees.
2. In a large bowl combine all of the dry ingredients and stream in club soda until the consistency of a thick pancake batter forms.



3. Dunk each king crab leg into the batter and gently place in the hot oil and fry until golden brown and crispy roughly 6-7 minutes.
4. Remove from the oil and drain on a sheet tray with a fitted rack. Season with some salt to taste.
5. In the meantime heat a medium skillet over medium high heat and melt the butter. Add the sugar and spices into the melting butter and stir to combine. The sugar should begin to caramelize lightly and the spices will become aromatic for about 1-2 minutes.
6. Pour in the hot sauce and stir everything together. Remove from heat and serve with the tempura king crab legs.