

Red Crab with Aioli

Makes 4 servings.

ingredients:

- 2 lb. package of MSC certified Atlantic Red Crab Company crab claws
- 2 egg yolks
- 1 teaspoon mustard
- 1/2 cup olive oil
- 1 garlic clove, minced
- Salt and pepper to taste

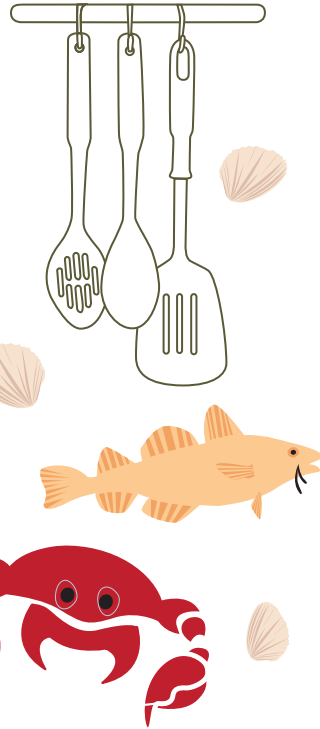
directions:

1. Place crab claws in steamer basket over boiling water.
2. Cover and cook for 5 to 6 minutes.
3. Remove steamed claws and let cool.
4. In a medium bowl, whisk egg yolks and mustard until smooth.
5. Pour olive oil in a thin stream, continuously whisking until mixture thickens.
6. Add garlic, salt, and pepper and stir until fully blended.
7. Serve as a dip with the steamed crabmeat.

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