

Crab on the Grill

1 crab, cleaned, uncooked, broken into halves
1/3 cup white wine
1/3 cup water
2-3 cloves garlic, chopped
1 tablespoon fresh dill, chopped
Salt to taste
Heavy-duty aluminum foil

1. Mix the wine, water, garlic, dill and salt.
2. Place the two crab halves in a piece of foil that is large enough to completely wrap the crab. Make sure none of the pointy parts of the crab shell pierce the foil.
3. Pour the liquid over the crab.
4. Seal up the foil tightly.
5. Set the barbecue on low, place the crab in the foil pouch on the grill, and steam for 20 minutes.
6. Let cool slightly, then open the foil carefully (lots of steam will come out when the foil is opened, and it's very hot!).
7. Crack the crab, pick out the meat, and eat while warm. It's finger-licking good!

Makes 2-3 servings.

Source: Ganges, B.C. Seafood Market

Comments: I discovered this method of barbecuing crab a few years ago when we bought an uncooked crab from the Ganges Seafood Market. The clerk at the market told me how to grill the crab, and whenever we're able to get uncooked crab this is a favorite way to prepare it. If I don't have fresh dill, I substitute 1/2 teaspoon dried dill. Other seasonings could be substituted, and some butter could be added to the liquid if you like. We like to use this recipe when we're out on the boat because it doesn't take much water and all the cooking odors are left outside. And it tastes wonderful!!