

Stuffed King Crab Legs

Ingredients:

- 3 packages (12 ounces each) precooked, frozen king crab legs
- 1 can (4 ounces) mushroom stems and pieces, drained
- 2 tablespoons melted butter
- 2 tablespoons flour
- 1/2 teaspoon salt
- 1 cup milk
- 1/2 cup grated cheese
- paprika

Preparation Instructions:

Thaw frozen crab legs. Remove meat from shells. Remove any cartilage and cut meat into 1/2-inch pieces. Cook mushrooms in butter for 5 minutes. Blend in flour and salt. Add milk gradually and cook until thick, stirring constantly. Add cheese and crab meat; heat. Fill shells with crab mixture. Sprinkle with paprika. Place stuffed crab legs on a grill, shell side down, about 4 inches from moderately hot coals. Heat for 10 to 12 minutes. Serves 6.

» Cooking on the grill is especially appealing for a summer evening. Here's a menu that can be assembled quickly and easily with a little planning--sliced tomatoes, corn-on-the-cob, stuffed king crab legs and for dessert, have pound cake with a fresh strawberry and banana topping.