

Steamed King Crab Leg over Parmesan Polenta with Mushrooms and Peas

3 Pounds King Crab Legs, shelled
½ Cup Butter

For the Salmon:

1 Cup Lobster Broth
2 Cups Chicken Broth
1 Cup Crimini Mushrooms
1 Tablespoon Cornstarch

For the Polenta:

1 Cup Cornmeal
2 Cups Chicken Stock
2 Cups Milk
1 Ounce Butter
½ Cup Parmesan Cheese, fresh grated
¼ Cup Basil, fresh, shredded

Brush the crab meat with butter and reserve.

Prepare the sauce by boiling the chicken stock and lobster broth. Add the crimini mushrooms and thicken the simmering stock with cornstarch.

For the Polenta:

Combine the chicken stock, milk and butter, bring to a simmer. Stir in the cornmeal slowly, stir until smooth. Cook Polenta over low heat for 30 minutes or until smooth and creamy. Add parmesan cheese and basil and reserve.

For Service:

Gently steam the crab legs until hot (3-5 minutes). Ladle several ounces of sauce onto service plate. Spoon one serving of Polenta onto plate and top with hot crab leg. Drizzle with leftover butter and serve.

Garnishing Idea: Decorate plate with steamed pea pods and diced yellow squash.