

WILLAMETTE VALLEY
VINEYARDS

Grilled Dungeness Crab with Harissa Butter

Recipe by Executive Winery Chef DJ MacIntyre · Serves 4-6

INGREDIENTS:

2	<i>whole dungeness crab – cooked, top shell removed, leg shells cracked to allow butter to seep in</i>
1 cup	<i>unsalted butter – cut into cubes</i>
1 cup	<i>olive oil</i>
12	<i>garlic cloves – smashed into paste</i>
3 Tbsp.	<i>harissa paste</i>
2 Tbsp.	<i>preserved lemons – rinsed, minced fine</i>
1 Tbsp.	<i>kosher salt</i>
2-3	<i>whole – cut into wedges</i>

METHOD:

Melt butter in a heavy duty saucepan, over medium heat. Add the garlic and let cook for about 1 minute to release their oils without burning. Turn off heat, add olive oil, harissa paste, preserved lemon, and salt, stirring well then let mixture rest for 15-30 minutes. Split harissa butter into two dishes; using one for basting and reserving the other for a warm dipping sauce.

Preheat your BBQ to 300° degrees. Thoroughly baste the entire crab with the harissa butter, the exterior shell of all the legs and the inner body cavity, making sure that the bits of garlic and preserved lemon stick to the body.

Place the crab on the grill right-side up and cover for about 5 minutes. Then flip the crab over, and cook the underside for another 5 minutes. At this point the crab shell should have some scorched marks and the body cavity should have light grill marks. Turn off the heat and cover with the lid, resting the crab on the hot grill for an additional 10 minutes. Remove crab from grill, and generously baste the shell and all the cavities.

Serve immediately with lemons and reserved warm harissa butter, using crab crackers and crab picks to remove the meat.

Chef Note: If you make a little extra of the harissa butter, it makes a perfect side dish when brushed on cooked haricot verts or green beans

PAIR WITH: WILLAMETTE VALLEY VINEYARDS PINOT GRIS

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Pairing Recipe

