

## Portuguese-Style Alaska Crab Stew

**Prep Time:** 5 minutes

**Cook Time:** 30 minutes

**Servings:** 4 to 6

### **Ingredients:**

8 oz. bulk chorizo or mild Italian sausage, broken into 1/2-inch pieces

1 Tablespoon olive oil

1 medium onion, chopped

1 Tablespoon minced garlic

1 bottle (12 oz.) Alaskan Amber beer

1 can (14.5 oz.) chicken or vegetable broth

1 can (14 oz.) diced tomatoes

8 oz. kale, ribs removed and thinly sliced

2 pounds Alaska King Crab legs, frozen

Salt and pepper, to taste

### **Directions:**

Fry chorizo in large nonstick skillet or stock pot until browned. Drain on paper towels. Sauté onion in olive oil over medium-high heat for 3 minutes. Add garlic; cook and stir one minute. Add beer and broth; bring to a boil and cook one minute. Stir in chorizo, tomatoes and kale; simmer, uncovered, for 5 minutes.

Rinse Alaska King Crab legs under cold running water to remove any ice glaze; pat dry with paper towels. Discard towels.

Add crab to broth, return to a simmer, cover and cook for 12 to 15 minutes. Turn crab legs over, if needed, to simmer on all sides in the broth. Cook until the internal temperature of the crab reaches 145°F (use an instant-read thermometer and test crab in the shoulder section). Add salt and pepper to taste.