


DUNGENESS CRAB DIPPING DELIGHTS

Sweet and Tangy Dipping Sauce

- 1/2 cup fresh orange juice
- 1/2 cup fresh grapefruit juice
- 3 tablespoons orange marmalade
- 1 - 2 teaspoons crushed red pepper
- 1 stalk lemongrass, *bruised*

— *Simmer over low heat until mixture begins to thicken. Add 3 - 4 sprigs of fresh mint and simmer a few more minutes. Serve warm.*

Dungeness crabs may be steamed with your choice of spices.

Each recipe makes approximately one cup of crab dipping sauce. 



Creamy, Cilantro Coconut Dipping Sauce

- 2 tablespoons butter
- 2 tablespoons olive oil
- 3 tablespoons onions, *finely chopped*
- 2 tablespoons garlic, *finely chopped*
- 1 cup coconut milk
- 1/2 cup heavy cream
- 1/4 cup finely chopped cilantro
- 1 1/2 teaspoons cayenne pepper
- 1 tablespoon Thai fish sauce

— *Melt butter and oil with garlic and onions. Saute lightly, about 2 minutes. Add coconut milk, cream, cilantro, and fish sauce. Simmer until sauce is reduced by half. Serve at room temperature.*