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Bruno's Cracked Crab

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Photo Susie Iventosch

Eat with lots of bread and butter!

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Ingredients

1 large whole fresh crab, cracked and cleaned

Marinade:

1/4 cup really good olive oil

Juice of one lemon

1 tablespoon fresh chopped garlic

2 tablespoons fresh chopped Italian parsley

1/4 cup good white wine

Directions

Rinse and dry crab and place in a large bowl. Whisk the marinade ingredients together. Pour marinade over crab and toss well. Cover with plastic wrap and refrigerate for one hour, or longer. Toss again.