

Florida Stone Crab Claws with Key Lime Mustard Dipping Sauce

Ingredients

3 pounds Florida Stone Crab claws
medium-sized

1 cup light mayonnaise

5 tablespoons Dijon mustard

4 key limes juiced
(or two regular limes)

Sea salt and freshly ground pepper
(to taste)



Recipe
from *Trig's*

Directions

1. Crack claws using a wooden hammer or a seafood cracker, remove the shell and movable pincer, leaving meat attached to the remaining pincer.
2. Set aside and keep refrigerated until use.
3. In a small-sized bowl combine the mayonnaise, Dijon mustard and lime juice.
4. Taste the mustard sauce and adjust seasoning with salt and pepper as needed.
5. Serve stone crab with the mustard sauce.

Yield 4 servings