

# Good Housekeeping

## A fun (even quick, weeknight!) summer dinner--CRABS!

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Did you know that steaming crabs only takes a few minutes? Perfect for a fun, outdoor dinner for the whole family.

I was so happy to attend a crab boil at **Back Forty** in New York this Tuesday night. Boy was it a blast! Traditionally, at least near the Chesapeake Bay, crabs are steamed with tons of **Old Bay Seasoning**. To me, that's what makes them so great. That aroma and flavor takes me right back to my visits to the bay in Maryland when I was little. It's too bad the crabs turn red when cooked, because they are so beautifully blue (thus their name of blue crabs) before they go in the pot!

The event was sponsored by **Domaine du Tariquet** wines, so they gave us bibs to wear with their logo on them. Good thing I was wearing one, because crabs are messy- but

don't worry if you don't have bibs, oversized paper napkins or even dish towels make good bibs! If you want to try a crab boil for your family this weekend, or any weeknight really, check out our awesome recipe for **Crab Boil**. Just lay down newspaper on an outdoor table, set out some mallets or lobster crackers, (mostly you'll be using your hands!!), dump the steamed crabs out and let everyone go to town banging and cracking them open.

The Tariquet wines we tasted were all delicious, but my tablemates all agreed that the **Rose de Pressee** was the best match for the seasoned crabs. It also went wonderfully with the cornbread with spiced chili butter, haricots verts, and red bliss potatoes that were served.

So how about crabs and wine tonight? Or any other night, really! Add some **corn on the cob**, and **green beans** too, for the perfect summer meal.



Want to come see how we test all of our recipes? You can **[take a tour of GHRI](#)**.

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