



King Crab Legs and Claws

STANDARD INSTRUCTIONS

Your ALASKA CRAB is PRE-COOKED!!!

We ship all of our crab with dry ice and when you receive it, it may be in a current state of thawing. As long as your crab is COOL TO THE TOUCH, your crab is still in prime condition! Keep in your freezer until you're ready to enjoy.

Storage Suggestion: Properly stored Alaska crab can be kept in your freezer for 6 months to a year! When completely thawed, it can be stored in your refrigerator 1-2 days.

Prior to cooking, rinse crab under cold water to fully remove salt water brine that is used to preserve freshness.

BOIL: Take a large pot of water and add 1/2 cup sugar. Bring to a boil. Place frozen legs in pot, knuckle down, submerging all legs. Reduce heat to lowest setting. Cover pot, do NOT boil. Crab is ready to serve in 10 minutes. (TIP: break legs into smaller sections if pot is not large enough to hold full leg.

STEAM: If you do not have a large pot, place legs on baking sheet and add at least one inch of water. Cover tight with foil. Put in a pre-heated oven at 325 degrees for 30 minutes.

BARBECUE: Place thawed crab legs on rack about 5 inches above hot coals. Cook about 5 minutes.



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