

Wild Alaskan Golden King Crab Legs

Fully cooked ~ Ready to thaw & enjoy

The Alaskan Golden King Crab (*Lithodes aequispinus*) you are about to experience is caught in the Aleutian Chain off the coast of Alaska and is known for its lighter sweet meat. Here's some information to help you best enjoy your order Alaskan Golden King Crab Legs:

Storing & Thawing: You can store this fully cooked crab up to two months if kept frozen. Once thawed, you can store your crab three days in the refrigerator. Important, keep frozen until used, thaw under refrigeration at 38°F or below. For best results, do not refreeze.

Preparing: You can simply thaw your crab and serve chilled. If you prefer to warm your crab, there are a variety of ways to reheat it. Steaming, boiling and baking (we recommend 275°F) are among the most common. Usually, under these methods, crab takes only 5 to 7 minutes to cook. Be careful not to overcook your crab, as it will reduce the texture and taste.

Setting the table for your Alaskan Golden King Crab: Eating crab should be fun and informal (that's the Northwest way!). Cover the table with butcher paper or layers of newspaper and have plenty of napkins on hand. Finger bowls filled with hot tea and lemon slices will clean sticky fingers admirably (the tannin from the tea and acid from the lemon slice right through the fat in the crab). Hot towels for wiping fingers are also a welcome addition. Once the table is set, tie on a bib, roll up your sleeves and dig in!

How to serve you Alaskan Golden King Crab: The traditional way to serve Alaskan Golden King Crab is with a simple accompaniment of drawn butter. Over the years, top chefs have derived their own creative touches to serving this special meal. Try a mix of garlic, lemon juice and olive oil... or experiment with your own creations!

Choosing the right beverage: Dry white wines with a hint of sweetness make terrific partners for Alaskan King Crab. Our personal recommendation is a Pinot Gris, though a dry Riesling or Sauvignon Blanc will work quite well, too. Malty ales, well chilled, are also delicious. For non-alcoholic alternatives, try either a fresh-made lemonade or fresh-brewed iced tea with lemon; again, serve well chilled.

Cleaning up: Finely crush two saltine crackers in your hands, and then rub your hands together, just as if you were washing them with a bar of soap. The cracker crumbs will absorb any lingering crab odor, and leave your hands feeling fresh, soft and smooth!

Product of USA

Golden King Crab Legs & Claws

Nutrition Facts	
Serving Size 3 oz (85g)	
Servings Per Container varied	
Amount Per Serving	
Calories 130	Calories from Fat 19
% Daily Value*	
Total Fat 2g	3 %
Saturated Fat 0.2g	1 %
<i>Trans Fat</i> 0g	
Cholesterol 71mg	24 %
Sodium 1436mg	60 %
Total Carbohydrate 0g	0 %
Dietary Fiber 0g	0 %
Sugars 0g	
Protein 26g	
Vitamin A 1%	• Vitamin C 17 %
Calcium 8%	• Iron 6 %
<small>*Percent Daily Values(DV) are based on a 2000 calorie diet</small>	

Ingredients: Golden King Crab and salt.

Contains: Crustacean Shellfish (Crab).

Net Wt. 2 lb (907g)