



DUNGENESS CRAB & SNOW CRAB

Even MORE Indulgent Crab from the Pacific Northwest



DUNGENESS CRABS get their name from a quaint fishing village of Dungeness, Washington. Found in Pacific waters ranging from Alaska to Santa Barbara, California.

Their meat is **sweet, tender and delicate** making it a West Coast delicacy,

All of the crab we are featuring -- Golden King Crab, Dungeness Crab, Snow Crab, Broiler Claws – are delivered fully cooked and ready to enjoy. The following info from Keyport offers reheating suggestions that can be used with any of the varieties

KEYPORT.

How to Cook King Crab



Alaska King crab legs are pre-cooked and flash frozen to preserve their wild-caught taste. To prepare at home, simply thaw and gently reheat.

STEP 1: Thaw

Place legs on rimmed tray. Cover with plastic wrap and thaw in refrigerator overnight. Rinse under cold tap water before heating.



Thawing time:
12-24 hours.

STEP 3: Serve

Use kitchen shears to cut open the underside of the crab legs (the white smooth part), cracking open the shell with your fingers. Pull out the crab meat, dip into melted butter and enjoy!

STEP 2: Heat



GRILL:

Heat grill to medium-high heat. Brush legs with olive oil and place on grill. Cook 3-5 minutes, flip and heat an additional 3-5 minutes until crab meat is warmed.



STEAM:

Add two cups of water to pot and bring to a boil. Pot should be about 1/3 full. Place legs in a steamer basket over the boiling water and cover with a lid. Heat for 6-10 minutes. Crab is properly heated when it emits a "cooked crab" aroma.



ROAST:

Preheat oven to 350°F. Add crab legs and 1/8 inch of water to shallow baking pan. Cover with foil and bake 7-10 minutes until just heated through.

