

# Wild Alaskan Golden King Crab Merus Cut

## 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, in depths of up to 1,800', and is prized for its large pieces of subtly sweet meat. Here's some information to help you best enjoy Alaskan Golden King Crab:

**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:** There are a variety of ways to reheat king crab. Steaming, boiling and baking (we recommend 275°F) are among the most common. Usually, under these methods, king crab takes only 5 to 8 minutes to cook. Be careful not to over heat your king crab as it will reduce the king crab's 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. Our favorite: Crab Captain's Vinaigrette! Mix ¼ cup extra virgin olive oil, 6 TBSP rice wine vinegar, 1TBSP chopped garlic and 1 heaping tsp poppy seeds; stir or shake well. Enjoy!

**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!

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