



ALASKAN CRAB LEGS



PREPARATION:

YOUR KING CRAB AND/OR SNOW CRAB LEGS WILL ARRIVE PRECOOKED AND FROZEN IN A SPECIALLY DESIGNATED COOLER. YOU CAN KEEP THAWED CRAB LEGS REFRIGERATED (41°F) SAFELY FOR UP TO TWO DAYS. THEY WILL MAINTAIN THEIR QUALITY AND GOOD TASTE FOR UP TO FOUR MONTHS IN YOUR FREEZER.

CRAB LEGS ARE EASY TO PREPARE. GENTLY STEAM FOR FIVE MINUTES OR UNTIL THE MEAT IS WARM. YOU CAN ALSO DROP THEM INTO BOILING WATER WITH YOUR FAVORITE SEASONINGS FOR FIVE MINUTES. EITHER METHOD WILL PRODUCE THE MOST DELICIOUS CRAB LEGS!