



MARYLAND SOFT SHELL CRABS



PREPARATION:

EACH SOFTSHELL CRAB IS WRAPPED, FROZEN AND READY FOR PREPARATION. THAW IN REFRIGERATOR WHILE STILL IN PLASTIC, REMOVE FROM PLASTIC. DIP CRABS IN COLD MILK AND THEN IN THE BATTER MIX (YOUR CHOICE). HEAT 1/8 INCH OF OIL IN A FRYING PAN AND SAUTÉ 3 TO 5 MINUTES ON EACH SIDE. REMOVE FROM PAN AND COVER TO KEEP WARM. WE RECOMMEND USING J.O. BRAND SOFT CRAB BATTER AVAILABLE ON OUR ACCESSORY PAGE. FROZEN SOFTSHELL CAN BE KEPT IN THE FREEZER FOR USAGE AT A LATER DATE. (BEST WITHIN 90 DAYS)

MEDIUMS HOTELS PRIMES JUMBOS WHALES