



## MARYLAND BLUE CRABS



WIDELY CONSIDERED SOME OF THE BEST TASTING CRABS AVAILABLE ANYWHERE, THE MARYLAND BLUE CRAB HAS MADE A NAME FOR ITSELF WORLDWIDE. THERE ARE MANY KINDS OF CRAB, BUT NONE CAN MATCH THE SWEET TASTE & HEARTY TEXTURE OF THE BLUE CRAB. THE BLUE CRAB SUPPLIES ALMOST 75 PERCENT OF THE CRABS MARKETED IN THE UNITED STATES, AND CHESAPEAKE BAY CRAB IS ONE OF THE MOST SOUGHT AFTER VARIETIES. DESPITE ITS FEARSOME APPEARANCE AND AGGRESSIVE NATURE, THE BLUE CRAB IS A GREATLY CHERISHED SEAFOOD. MARYLAND CRABS ARE AVAILABLE STEAMED & SEASONED TO PERFECTION. WE HOPE YOU ENJOY WHAT IS TRULY ONE OF MARYLAND'S FINEST TREASURES.

### RE-HEATING INSTRUCTIONS:

HARD SHELL CRABS HAVE ALREADY BEEN STEAMED WITH SEASONING, THEN CHILLED. REFRIGERATE CRABS IMMEDIATELY UPON ARRIVAL. THEY MAY BE ENJOYED COLD, AT ROOM TEMPERATURE, OR HEATED.

PLACE A RAISED RACK IN THE BOTTOM OF A LARGE POT (MINIMUM OF 2 INCHES), TRY NOT TO LET THE CRABS TOUCH THE WATER. ADD EQUAL QUANTITIES OF WATER, VINEGAR, AND FLAT BEER TO JUST BELOW LEVEL OF RACK. BRING THE LIQUID TO A FULL BOIL. LAYER CRABS; SPRINKLE EACH LAYER WITH MIXTURE OF CRAB SEASONING AND SALT. COVER AND STEAM FOR 6-8 MINUTES. ALTHOUGH THEY ARE SEASONED BEFORE THEY ARE SHIPPED, ADDITIONAL SEASONING WILL ADD FLAVOR. BE CAREFUL NOT TO STEAM TOO LONG AS THE MEAT WILL DRY OUT. THERE IS NO APPRECIABLE LOSS OF QUALITY FROM RE-STEAMING.

### STEAMING LIVE CRABS:

USING THE SAME PROCESS, STEAM LIVE CRABS FOR APPROXIMATELY 25-30 MINUTES.