



# How to Prepare Snow Crab

Our Bairdi and Opilio Snow crab is pre-cooked and frozen to ensure the freshest possible taste. Simply thaw and use chilled in salads or gently reheat to serve warm.

## STEP 1: Thaw

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If frozen, we recommend thawing Snow crab in the refrigerator. Place the crab on a rimmed tray, cover with plastic wrap, and allow to thaw 12-24 hours in the refrigerator.

*We suggest using Snow crab as soon as it has been defrosted but it can keep for a day or two in the refrigerator.*

## STEP 2: Prepare

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Once thawed, rinse the crab under cold water. Snow crab can be eaten cold or gently reheated. Since the crab is already cooked, it is important to heat gently to avoid overcooking.

### Warm

Bring a large pot of water to boil, turn off heat and place the crab (in its shell) into the hot water. Let the crab sit in the hot water for 4-5 minutes until fragrant and warmed through. Remove the crab from the water with tongs and set aside to drain.

### Steam

Fill a large pot 1/3 full with water and bring to a boil. Place legs in a steamer basket over the boiling water and cover with a lid. Heat gently for a just a few minutes. The crab will emit a crab aroma once it is warmed.

### Roast

Preheat oven to 350°F. Add crab legs and 1/8 inch of water to shallow baking pan. Cover with foil and bake for 3-4 minutes until just heated.

## STEP 3: Enjoy

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Separate each leg from the cluster with a gentle twist. Bend the leg back and forth at the middle of the joint to loosen the meat. Using your hands, crack one section of the leg in half, gently pulling the shell off and sliding out the meat. For the claw, use a crab cracker or crab shears to open the shell.



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