



# 간장게장 GANJANG GEJANG

Raw Flower Crab Marinated in Soy Sauce



Flip the crab on its back and place it with its belly up. With both hands, remove the apron of the crab.

Carefully grab the shell of the crab and split it open. Do this slowly to ensure that the roe does not spill out.

Remove the shells of the crab that are attached together.

Remove the tomalley (mustard) of the crab. Be sure to clean the shell thoroughly to avoid any bitter taste.



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Required to be removed :Crab apron ,Tomalley (Mustard) ,Gills

Optional removal : Eyes and mouth



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Remove the gills using a knife or scissors. Cut off the eyes of the crab from the edge of the shell with a pair of scissors. (Optional)

Using a knife or pair of scissors, cut the meat of the crab in half.

Place the crab on its side and cut it in another half from its legs to its center.

Enjoy!