



How to Prepare Alaska Dungeness Crab

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

STEP 1: Thaw

If frozen, we recommend thawing Dungeness 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 Dungeness crab as soon as it has been defrosted but it can keep for a day or two in the refrigerator.

STEP 2: Prepare

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

Steam

Fill a large pot with a few inches of water and bring to a boil. Place the whole Dungeness crab or crab sections in a steamer basket over the boiling water, making sure the crab sits above the water. Reduce the heat to medium, cover with a lid and heat gently for 4-8 minutes. The crab will omit a crab aroma once it is warmed. Remove with tongs.

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 4-8 minutes until fragrant and warmed through. Remove the crab from the water with tongs and set aside to drain. Dungeness crab can also be warmed by adding it shelled and cold to a warm entrée just before serving. This works particularly well with pasta and soups!

STEP 3: Clean & Crack

To clean a whole Dungeness crab, start by removing the triangular flap from the underside of the crab. Next, place the crab belly side down and lift off the back shell. Rinse well with cool water, removing and discarding the membrane. Twist the legs and claws to remove from the body. A nutcracker, heavy knife or mallet can be used to crack the shell of each leg. Pull out the crab meat, dip into melted butter and enjoy!



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