

Cooking Instructions:*

KEEP FROZEN UNTIL READY TO USE.

THAWING INSTRUCTIONS:

Remove the product from all packaging and place on tray or pan. Loosely cover and thaw-under refrigeration 8-10 hours or overnight.

COOKING INSTRUCTIONS:*

Remove the product from all packaging.

STEAM: Fill large pot with $\frac{3}{4}$ inch of water. Place a steam basket in pot and bring to a boil. Place thawed Crab in basket; reduce heat, cover and steam for about 5 minutes, until crab is heated through.

SAUTE: Start with serving-sized pieces of Crab in the shell or out. Melt butter or oil in a pan, stir in Crab and sauté lightly for 3-5 minutes, until heated through. When sautéing other ingredients, add Crab during the last 5 minutes of cooking.

GRILL: Place Crab (legs and/or clusters) on well-oiled grill a few inches above hot coals for 5 minutes, until heated through.

Microwave cooking is not recommended.