

DUNGENESS CRAB

Basic Cleaning & Cooking Tips

Compliments of Central Coast Seafood



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Use one 1½ lb Dungeness Crab to serve a mean appetite. Remove the shell by placing a thumb at the center back and separating the large shell back from the body (discard shell). Rinse to clear all debris from inner body cavity.

Prepare salted water in a large pot and bring to a rolling boil. Drop cleaned crab into water and cook for 12 minutes.

Serve with hot lemon butter, your favorite prepared rice and a glass of chardonnay wine. A bib is also suggested!