King Crab Legs and Claws

Rinse frozen Crab Legs under cold water to remove ice. Submerge Crab Legs in a pot of boiling water. Cook for approx. 6 minutes. Crab Legs may be steamed or baked as an option. Crab Legs are ready when the meat is warm to the touch.

DO NOT OVERCOOK

Serve with melted butter and lemon wedges. The Crab Leg shell has been scored. Once the Crab Legs are cooked simply pull the shell apart to expose meat. Kitchen shears may be useful for meat extraction.

KEEP FROZEN