

# Crab Legs

*perfect preparation*

## *Snow and Dungeness Crab*

Remember both types of crab are fully cooked from the manufacturer. You only need to bring the crabs up to serving temperature and season to your taste.

Although not necessary, it is best to thaw the crab in advance of cooking. Thawing of seafood should be done under refrigeration.

Bring to a boil a brine of 1/2 water and 1/2 cider vinegar. Season with Old Bay—sufficient to cover crab.

Immerse thawed crab in brine approximately 4 minutes for Snow Crab and 5 minutes for Dungeness Crab.

*Overcooking will result in rubbery shells and will dehydrate the meat making it stringy.*

After removing from the brine, sprinkle with additional Old Bay.

Serve and...

*Enjoy!*

