

Sweet & Meaty Blue Crabs



Ingredients

12* live blue crabs

1-1/2 cups water

One 12-oz. bottle lager beer

1 cup white vinegar

1/2 cup Old Bay[®] Seasoning, divided

1 Tbsp. salt

Melted butter

Directions

Keep crabs chilled until ready to prepare. Pour water, beer, vinegar, and 2 tablespoons Old Bay[®] Seasoning into a 24-quart or larger pot fitted with a steamer basket sitting 2 to 3 inches above the bottom of the pot (this separates the crabs from the liquid below). Bring liquid to a simmer. Pour half the crabs into the steamer pot. Sprinkle with salt and seasoning. Repeat with remaining crabs and seasoning. Cover with a tight-fitting lid and raise the temperature to high. Steam for 10 minutes or until crabs turn bright red throughout with no trace of blue or green. Remove from pot

and serve immediately. When ready to eat, crack and discard shells, then dip meat into melted butter.

*Depending on the size of the blue crabs, one serving could equal 9-12 crabs.

Tips:

Prepared blue crabs can be found at some supermarkets. You can also check with your local seafood market or the seafood department at your neighborhood grocery store to see if it carries fresh crabs. Another option is to order take-out from your favorite seafood restaurant that has these delicacies on its menu! If you want to learn how to catch or to crack and eat blue crabs, you'll find many helpful hints and videos online.