



How To Prepare Golden King Crab Legs

Alaska Golden King crab legs are pre-cooked and flash frozen to preserve their wild-caught taste. To prepare at home, simply thaw, rinse and serve chilled or reheated.

STEP 1: Thaw

If frozen, we recommend thawing Golden King crab legs in the refrigerator. Place legs on a rimmed tray, cover with plastic wrap, and allow to thaw 8-12 hours (or overnight) in the refrigerator.

We suggest using King crab legs as soon as they have been defrosted but they may also be kept for a day or two in the refrigerator.

STEP 2: Prepare

Once thawed, rinse the crab under cold tap water. Golden King crab legs can be eaten cold or reheated if you prefer to serve your crab warm. Since the crab is already cooked, it is important to heat gently to avoid overcooking. Grilling, steaming, and roasting are all good options.

Grill

Heat grill to medium-high heat. Brush legs with olive oil and place on grill. Cook for 1-2 minutes, flip and heat for an additional 1-2 minutes until the crab meat is warm.

Steam

Fill a large pot 1/3 full with water and bring to a boil. Place legs in a steamer basket over the boiling water and cover with a lid. Heat gently for a just a few minutes. The crab will omit a crab aroma once it is warmed.

Roast

Preheat oven to 350°F. Add crab legs and 1/8 inch of water to shallow baking pan. Cover with foil and bake for 3-4 minutes until just heated.

STEP 3: Enjoy

Use kitchen shears to cut open the underside of the crab legs (the white smooth part), cracking open the shell with your fingers. Pull out the crab meat, dip into melted butter and enjoy!

