GOLDEN KING CRAB

WILD CAUGHT IN ALASKA
FULLY COOKED, READY TO EAT
GOOD VALUE
GOLDEN KING CRAB

Crab is a popular seafood choice, and the demand for this delicious crustacean continues to grow. Wild-caught in icy Alaskan waters, this species hails from the most sustainable fisheries in the world.

Golden King Crabs are similar in texture to Red King Crabs, but have a milder flavor and are slightly less sweet—which actually delivers a more balanced bite. Their snow-white meat edged in brilliant red and succulent legs will satisfy discerning crab-craving guests. Trident Golden King Crabs are highly versatile and taste delicious broiled, grilled, steamed or sautéed. Pre-cooked, they are easy to prepare and ready to serve as an entrée, an appetizer or tossed in a salad.

FEATURES & BENEFITS

Fully Cooked
Ready to eat, simple to prep, low labor cost

Brine Frozen
Meat releases easily from shell

SPECIES INFORMATION

A smaller sized but impressive cousin to Red King Crab, Golden King Crab are pot-harvested from the icy waters of the North Pacific starting in early Fall and into the Spring. With 6 large legs and 2 claws each, Golden King Crab is distinguished by snow white meat edged in brilliant red, a firm but tender texture and a delicious, sweet crab flavor.

COOKING & HANDLING INSTRUCTIONS

Keep frozen until ready to use. For best results, thaw before cooking. Place King Crab on a shallow pan or tray that drains easily and place this pan into a larger one to contain the drippings, cover with plastic wrap and refrigerate 8-10 hours, or overnight.

STEAM: Fill large pot with ¾ inch of water. Place a steam basket in pot and bring to a boil. Place thawed King Crab in basket; reduce heat, cover and steam for about 5 minutes, until crab is heated through.

SAUTÉ: Start with serving-sized pieces of King Crab in the shell, or out. Melt butter or oil in a pan, stir in crab and sauté lightly for 3–5 minutes, until heated through. When sautéing other ingredients, add crab during last 5 minutes of cooking.

GRILL: Place King Crab (legs and/or clusters) on well-oiled grill a few inches above hot coals for 5 minutes, until heated through.