

Snow Crab Claws

Chionoecetes opilio

Country of Origin:	Canada
Wild or Farmed:	Wild caught
Harvest Method:	Pots
Pack size:	6x3lbs
Ti x Hi	8x9
Fresh or Frozen:	Frozen
Sustainability Rating:	Certified
<u>Key Notes:</u>	
Mild flavor, good for soups, stocks, on small plates	
Box Dimensions: 5.5 x 11 x 23	
*UPC codes subject to change	
<u>Description</u>	<u>HSC Product codes:</u>
Snow Crab Claws 9/12 Cap off	#002700
Snow Crab Claws 16/20 Cap off	#002706
Snow Crab Claws 21/25 Cap off	#002710

Cooking Tips:

Safely defrost the claws in the refrigerator for 48 hours or briefly run the unopened bag under cold running water to speed up the thawing process. To serve them hot, the claws can be **steamed or poached for 5 minutes**, lightly sautéed in a flavorful butter, baked or broiled in the oven.

