

Jonah Crab

Jonah crabs are oval shaped like Dungeness crabs, but with bigger claws. They have reddish shells and white undersides. Raw meat is translucent white; cooked meat is white with brownish-red highlights. It is flaky and sweet, often compared to Dungeness or stone crab, though it's darker and heavier in texture than Dungeness. Jonah crab can be used in almost any recipe that calls for crab meat, including soups, stews, dips, stuffings and crab puffs and cakes. Large Jonahs make a fine cracked-crab entrée served with butter, lemon and herbs.



Product Details

Pack Size	Various
Cooking Methods	Boil, Steam
Texture	Medium/Firm
Flavor	Mild
Availability	January - March
Scientific Name	Cancer borealis
Location	Canada, United States