

Snow Crab

Snow crab meat is sweet and delicate, with a more fibrous texture than king crab. Texture ranges from the tender, longitudinal fibers of shoulder meat to firmer fibers of claw meat. Cooked shell is red, though not as red as king crab, running to brownish at the shoulder. The meat ranges from snow white to reddish. Like king crab, snow crab is marketed already cooked. Snow crab meat can be used in chowders, omelets, crepes, casseroles and quiches. Split legs are often served cold as appetizers or are broiled and served warm with drawn butter.



Product Details

Pack Size	Various
Cooking Methods	Bake, Boil, Grill, Steam
Texture	Medium/Firm
Flavor	Mild
Availability	October - May
Scientific Name	Chionoecetes spp.
Location	Canada, Japan, Russia, United States