



# Southern King Crab Legs & Claws

*(Lithodes santolla)*



Our Southern King Crabs are wild-caught in the South Pacific (Chile) and South Atlantic (Argentina and Uruguay). They are a great way to treat family and friends to an extraordinary dining experience.



## FEATURES/BENEFITS

- Considered premium king crab legs. They are somewhat sweeter in flavor than Brown King Crab.
- Shells will be red on top and creamy-white on the bottom of the merus section.\*  
(\*Upper section of the walking leg)
- The meat is snow white with a scarlet membrane. Typically fuller meat in-fill than Brown King Crab.
- This delicious fish provides a versatile, cost-effective source in developing menu creativity.

## APPLICATIONS

Crab Legs can be baked, broiled, grilled, steamed or sautéed.

## HANDLING/PREPARATION

THAWING: Prepare from a frozen state.

## COOKING SUGGESTIONS

Fully cooked, simply heat-n-serve. It can be served hot or cold. For hot menu items, gentle heating is all that is required. Add to soups and stews during the last 5 minutes of cooking. Legs are often served in shell with drawn butter.

STEAM: Throw legs in a covered pot with an inch or so of water, bring to a boil and steam just until heated through - about 5 minutes.

## NUTRITION FACTS:

Serving Size: 3.5 OZ. (100g), Calories: 74, Fat Calories: 7, Total Fat: 1g, Saturated Fat: 0g, Cholesterol: 60mg, Sodium 70mg, Protein 15.2g.

**COUNTRY OF ORIGIN: Chile, Uruguay and Argentina**



IPM selects only the finest quality suppliers in the world to pack our product. Continual inspection and selection during process ensures that you receive a premium product.

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