

# FORTUNE

## • FISH & GOURMET •

THE SEAFOOD & GOURMET SPECIALISTS

### CARE AND HANDLING OF STONE CRAB CLAWS

The claws you have received are pre-cooked, refrigerated (never frozen) and ready to enjoy. Remove the stone crab claws from the box and plastic liner immediately to let them breathe. Place the claws in a self-draining container & cover with plenty of ice. If you intend to serve the claws within the next 3 days, keep them in the refrigerator (32-35 degrees) until you are ready to crack and serve. If you wish to keep the claws longer than 3 days, simply leave them in the plastic bag and place them in the freezer. To thaw frozen claws, place them in a bowl of cold water and cover with a layer of ice for 1 to 1 1/2 hours. The cold water will bring moisture back into the claws; however you do not want the claws to sit in the water after they have been thawed.

### CRACKING INSTRUCTIONS

The easiest and gentlest way to crack a stone crab claw:

1. Hold the claw in the palm of your hand, using a kitchen towel or something similar to protect your hand.



3. Peel off the shells and gently remove the meat. Note that there is a hard center membrane inside the claw, so when eating, pull or scrape the meat off of the membrane.

4. Simple accompaniments can be a squeeze of lemon juice, drawn butter or mustard mayonnaise sauce.

2. Using the back of a large spoon, strike the back or rounded side of the two knuckles and finally the claw with a quick snapping motion. The shell should be cracked gently, so the meat stays intact and is not pierced by the shell.



**FORTUNE FISH & GOURMET**  
WWW.FORTUNEFISHCO.NET