

# *Welcome to the 33rd annual* **CRAB FESTIVAL!**



## **Crab Cooking 101**

### **STEP ONE**

Keep live crabs loosely covered in the refrigerator up to 12 hours. Grasp crabs carefully from the rear end, between the legs, and place in a pan to make sure they fit, with 3 to 4 inches of clearance below pan rim. Remove crabs and fill pan with enough water to cover crabs by 2 to 3 inches. Cover pan and bring water to a boil over high heat.

### **STEP TWO**

One at a time, grasp crabs as described above and plunge then headfirst into the boiling water. If you have too much water, ladle out excess and discard. Cover pan and start timing. When water resumes boiling, reduce heat to a simmer. Cook 1-1/2 to 2-1/2-pound crabs 15 minutes, 3-pound crab about 20 minutes.

### **STEP THREE**

Drain crabs; to be able to handle quickly, rinse briefly with cool water.

**SENATOR**  
**BETSY**  
**JOHNSON**

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