

# STEAMED MARYLAND BLUE CRABS

**F EASY**

Last Modified: 12/05/2016

PREP: 1 Hr  
COOK: 30 Min  
TURKEY FRYER

SEAFOOD

**MAKES 10 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Bushel	Jumbo Male Blue Crabs (= 4 Pots)	A L I V E

IN EACH STEAM POT			
2	Bottles	Dark Beer (We always used Yuenglings Black & Tan)	
12 + / -	Live	Maryland Blue Crabs	ALIVE!
3 ~ 4	Tbsp	Prepared Minced Garlic-In-A-Jar	
1/4	6 Oz	Can Old Bay Seasoning Mix	
1/2	10 Oz	Bag Hadfields Crab Seasoning Mix	
2	Tbsp	Crushed Red Pepper Flakes	
1/4	Cup	Cider Vinegar (Heinz)	

Brown Paper Grocery Bags For Covers			
1 Hardwood - Shell & Claw Mallet Per Person.			

## PREPARATION

<b>FACTOID</b>	This recipe is courtesy of Charlie (Jim) Thorpe (Yes, he's Black & Jim was an Indian - Go figure). In 1980, When I first moved from Saginaw to Philadelphia, the first weekend I was there, Charlie invited me to their massive family reunion in South Philly. They made a TON of these Crabs and we all ate until we couldn't walk. (I'm not certain of it was the kegs of Beer or the fantastic food.....). I have made these this way EVERY chance I could ever since. From that day forward, I ALWAYS showed up on the third Saturday in July with 4 bushels of Blue Crabs in tow. BTW, A bushel of Jumbo Males in 1980 was \$34.00. The 1990 Chesapeake Bay Oil Spill caused the price to skyrocket & they never looked back.
<b>CAUTION</b>	Maryland Blue Crabs are NOT like Lobsters. There are NO little rubber bands around their claws to "disarm" them. They are in a pissy mood! WATCH YOUR FINGERS!
<b>FACTOID</b>	These Crabs can be ordered via overnight air from FatBoys Crabs at Hadfields Seafood in Delaware. (302) 478-9460 or (302) 669-6600 <a href="http://www.hadfieldseafood.com/about.html">www.http://hadfieldseafood.com/about.html</a> I last checked on 11/2011: 1 Bushel of Jumbo males - \$200.00 Plus next day Air Freight shipping and handling (Probably \$100.00 more). They will arrive packed in Seaweed & Ice. Keep them cool by covering them tightly with layers of damp newspaper and putting ice cubes on top of the paper.
<b>TOOLS</b>	1) 3 - Large Daily Newspapers (NOT Color) 2) 4 - Brown Paper Grocery Bags 3) Large Stock Pot & Lid 4) 10 - Hardwood Crab Mallets (See Picture) 5) 10 - Dinner Knives
<b>PREP</b>	None.
<b>CAUTION</b>	Make ABSOLUTELY sure the Crabs are alive before steaming (they must be moving, even if only slightly). If they are limp - discard them.
<b>2</b>	In a large pot over high heat, bring 1 bottle of beer to a rolling boil. Add a wire grate in the bottom to keep the Crabs elevated above the liquid. We want steamed - NOT boiled.

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<b>3</b>	Place the Crabs evenly on top of the screen until within about 2 inches of the top of the pot. Pour the remaining bottle of Beer over the top of all Crabs to wet them. Sprinkle them with Vinegar and Lemon Juice. Sprinkle Garlic, Cracked Red Pepper, Old Bay and Hadfields Seasonings to coat as many Crabs in the pot as possible.
<b>4</b>	Seal the top of the pot with a crumpled up brown paper sack and place the lid tightly on the pot. Once steam is noticeably coming out of the lid edges, steam them for an additional 5 minutes or until the Crabs have turned a bright red.
<b>OPTION</b>	You may make shell-on Shrimp, Crawfish, Potatoes, Corn on the Cob, etc. steamed in a separate pot with the same spice mix plus a bunch of salted water to make this into a Crab Boil Dinner if desired.
<b>5</b>	Serve immediately on a picnic table spread heavily with newspapers (not colored) and with plenty of rolls of paper towels (this IS messy). Start another pot steaming as soon as the first pot is served for a continual supply of hot Crabs.
<b>OPTION</b>	You may serve the Crabs with Drawn Butter on the side if desired, but this is a very flavorful dish without any extra additions.
<b>SERVE</b>	<b>TO EAT THE CRAB:</b> The whole inside of the Crab is edible except for the gills & dark colored innards. Flip the Crab on its back and using a dinner knife, remove the "T" shaped piece of shell from the rear center of the Crab. Slide the end of the knife between the shells and pry off the whole plate. The rest is all using just your hands. Remove each leg joint and the leg from the joint to get at the lump back meat (your messy hands will spread the flavoring spices throughout the Meat). You may suck or squeeze the Meat out of each leg by holding onto the end and scraping with the dinner knife towards the joint - the Meat should squeeze out of the leg. Use the maple mallets to make any difficult tasks easier - Smash the claws and arms with the mallets to get at the Meat inside.