

Local Blue Crabs

\$24.00

\$24/Dozen

Blue crabs are most often eaten in the hard shell. Steaming them in large pots with water, vinegar and seasoning (Old Bay Seasoning is a popular variety in Maryland) is the norm on the East coast. The crabs are placed on a raised tray (with holes for the steam), in large cooking pots similar to pot used for cooking pasta. There is water under the tray. As the crabs are layered into the pot large amounts of the seasoning is sprinkled between the layers. The lid is then placed on the pot and repeated until the crabs are done.

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