



HOW TO

How to Eat Crab Legs: The Art of Savoring Each Bite

superman · 3 November 2023

Crab legs, with their succulent, sweet meat, are a culinary delight enjoyed by seafood enthusiasts around the world. However, eating crab legs may seem like a daunting task for those unfamiliar with the process.

Here, we will walk you through the art of savoring crab legs, from selecting the right type of crab to extracting every delicious morsel of meat.

Choosing the Right Crab Legs

Selecting the right type of crab legs is essential to ensure a delicious dining experience. The most commonly enjoyed crab legs include those from:

1. **Snow Crab:** Snow crab legs are sweet, tender, and relatively easy to crack open, making them an excellent choice for beginners.

2. **King Crab:** King crab legs are known for their colossal size and flavorful, rich meat. These are a favorite among seafood enthusiasts.
3. **Dungeness Crab:** Dungeness crab legs offer delicate, slightly sweet meat, and are highly regarded on the West Coast of the United States.

Tools You'll Need

To eat crab legs, you'll need some essential tools:

1. **Crab Cracker:** A sturdy crab cracker is necessary for breaking open the crab legs and claws. ([Recommendation](#))
2. **Crab Fork/Pick:** A crab fork or pick helps you extract the meat from tight crevices.
3. **Nutcracker** (optional): If you're tackling King Crab legs, a nutcracker may come in handy for the larger, thicker shells.



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Cracking and Extracting the Meat

Eating crab legs is all about getting to the sweet, tender meat. Here's how to do it:

1. **Start with the Joints:** Hold the leg segment between your hands and twist it at the joint. This will separate the leg into two sections.
2. **Crack the Shell:** Use your crab cracker or nutcracker to gently crack the shell along the length of the leg. Be careful not to crush the meat inside.
3. **Gently Remove the Meat:** After cracking the shell, use your crab fork or fingers to gently extract the meat. Be patient and thorough, as crab legs have delicious meat tucked into various nooks and crannies.
4. **Enjoy the Claw Meat:** The claws are where some of the sweetest crab meat resides. Crack them open with your tools and savor every bite.

Dipping Sauces

Enhance your crab leg experience by serving them with some delicious dipping sauces. Popular options include:

- **Melted Butter:** A classic choice, the richness of melted butter pairs perfectly with sweet crab meat.
- **Lemon Juice:** A squeeze of fresh lemon juice adds brightness and a hint of acidity to balance the richness.
- **Garlic Aioli:** Creamy garlic aioli provides a delightful and savory contrast to the sweet crab.
- **Cocktail Sauce:** A tangy cocktail sauce with a touch of horseradish can add a kick to your crab legs.



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Side Dishes

Pair your crab legs with complementary side dishes for a well-rounded meal. Consider options like:

- **Corn on the Cob:** Sweet corn pairs well with crab legs and adds a delightful crunch.
- **Coleslaw:** Creamy coleslaw provides a cool and refreshing accompaniment to the rich crab meat.
- **Baked Potatoes:** A baked potato with sour cream and chives offers a hearty option to round out your meal.

Eating crab legs can be a truly rewarding and delectable experience when you have the right tools and knowledge. Whether you prefer the sweet, succulent meat of snow crab, the colossal King Crab legs, or the delicate Dungeness crab legs, the process is

quite similar.

Just remember to savor each bite, and don't forget to have your favorite dipping sauces and side dishes on hand to complete your seafood feast. Enjoy your crab leg adventure!