

Male crabs, also known as Jimmies, are the sweetest of them all.

HOW TO EAT *Blue Crab*



- 1 Start by removing the claws of the blue crab. Twist them off gently and set them aside.
- 2 Flip the crab over and locate the apron (left), which is the small triangular flap on the underside of the crab. Pull it off and discard it.
- 3 Next, use your fingers to pry open the shell of the crab. Start at the back and work your way toward the front, being careful not to break the shell.

- 4 Once the shell is open, remove the gills on both sides and discard them.
- 5 Locate the yellowish substance inside the shell, which is the crab's hepatopancreas or "mustard." Some people enjoy eating this, while most take a hard pass.
- 6 Use a small fork or your fingers to remove the meat from the body of the crab.

- 7 Crack open the larger claws using a crab mallet or a nutcracker. Remove the meat and discard the shells.
- 8 Use a seafood fork to extract the meat from the smaller claws.
- 9 Melted clarified butter is obviously optional. True purists would skip this step.

ENJOY!