

New Year's Eve

DUNGENESS CRAB DINNER

— FOR 2 —



FEATURED MENU

Fully cooked Dungeness crab
with drawn garlic butter

Mashed potatoes with truffle butter

Roasted asparagus with almonds
& lemon zest

Brioche rolls

Antipasto tray

Carnegie Deli New York
cheesecake

Scan for a full
list of ingredients



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Place all items in fridge (except rolls) until you are ready to create your meal.

DUNGENESS CRAB DINNER PREPARATION

Antipasto Platter

Bring to room temperature 30 minutes before serving.

Main Course

1. Preheat oven to 350° F.
2. Cover mashed potatoes with foil and place in the oven. Heat for 45-60 minutes, or until internal temperature reaches 165°F.
3. While mashed potatoes are warming, place asparagus on a baking sheet and drizzle with olive oil. Arrange rolls on a separate baking sheet.
4. Once potatoes have cooked for 45 minutes, add asparagus and rolls to the oven for 5-7 minutes, or until warmed through.
5. Warm your crab if desired.

Crab can also be served cold or at room temperature.

Stovetop method:

Chop thyme and parsley. Fill a stockpot with 2 cups of water with herbs and bring to a simmer on medium heat. Place crabs in a steaming basket or colander inside the pot and cover. Steam for 3-5 minutes.

Oven Method:

Remove lemon wedges from crab tray. Chop thyme and parsley and divide amongst both trays. Add 1 cup of water or white wine to each crab tray. Cover with foil and cook for 4-5 minutes.

6. Meanwhile, melt the garlic butter for dipping. Transfer butter to a microwavable container and warm in microwave in 30 second increments. Alternatively, melt butter on the stovetop in a small heavy bottomed pot until just melted. Do not boil and stir often.
7. Remove potatoes, asparagus, and rolls from the oven. Remove crab from oven or stove top and serve with lemon wedges and drawn garlic butter.

Dessert

Bring cheesecake to room temperature for 30 minutes before serving.

KITCHEN SUPPLIES

2 baking sheets	Microwavable container or small pot
Olive oil	Cutting knife
Foil	Stockpot (optional)
White wine or water	Steamer basket (optional)

CRACKING INSTRUCTIONS

Cracking Crab Like a Pro!

If you've never cracked a crab yourself, we'll have you performing like a pro in no time.

1. Twist off each leg (including the two large legs with claws) where they join the body. Break off small pincer and discard. Use your fingers and a self assured manner.
2. Break large claws in two at joints and crack with a crab cracker. Or place on a cutting board and give a light whack with a mallet or small hammer. Most purists consider this the choicest meat in the entire crab, so oohs and ahs are appropriate. You may wish to nibble as you go, dipping your crab meat in drawn butter, or squeeze on a spritz of fresh lemon juice.
3. Crack next two joints of largest legs with crab cracker or mallet, and remove juicy, succulent meat. It's perfectly acceptable - if you're carried away with the proper amount of adventure - to suck meat out of the shell, as if using a straw. Or if you feel timid, use a nut pick or cocktail fork to remove.
4. Repeat the cracking procedure on the top two joints of rest of legs. Don't miss a single piece of flavorful meat.
5. Smaller joints of legs can be snapped with fingers and meat either sucked out or removed with pick or fork. Or, show a little creative flair and use the pointed joints at the tip of crab legs as picks!
6. Pull off top shell of crab. Grasp main body of crab with two hands and firmly snap in two. Place each section on cutting board and strike with mallet to break small bones and loosen meat. Or, the more flamboyant and independent crackers may simply use their fingers to separate and remove meat. A pick or cocktail fork comes in handy, too.

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