

Grilled Snow Crab Legs

Directions

It is always best to thaw your crab legs prior to cooking. The best method to thaw is overnight in refrigerator. If you are short on time, thaw under cold running water.

Make a foil wrap or packet out of aluminum foil. Completely seal the packet. Preheat grill to medium-high heat and place crab legs on bottom rack. Grill for 14-16 minutes or until heated through. Cooking times may vary depending on amount of crab legs and grill temperatures.

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