

Title:

Blue Crabs Get No Respect

Word Count:

569

Summary:

Thank goodness for the lowly blue crab.

What would our epicurean lives be without this deliciously savory crustacean. Yet often they d

These small bluish crustaceans are harvested from the mid Atlantic region crab fishery in Ches

Most crabs, except the ...

Keywords:

blue, crabs, savory, tasty, crustacean, soft, shell, meat, seafood, lovers

Article Body:

Thank goodness for the lowly blue crab.

What would our epicurean lives be without this deliciously savory crustacean. Yet often they d

These small bluish crustaceans are harvested from the mid Atlantic region crab fishery in Ches

Most crabs, except the luxurious King Crab, live out their meek and humble lives in the shadow

Let's pick on the blue crab some more shall we? All puns intended and accepted.

Some will say that they hate to pick out the meat because it is so much work for very little o

Types of Crabmeat:

- Lump is from the largest pieces of meat from the body, adjacent to the backfin and is the mo
- Backfin is the white body meat including lump and large flakes and is used for crab cakes an
- Special are flakes of white body meat other than lump and is used for crab cakes, soups, dip
- Claw meat is brownish meat from the claws and is best for dips and soups.

Some more Blue Crab facts:

- Callinectes sapidus means "Beautiful swimmer that is savory".
- Crabs reach maturity in 12 to 18 months.
- Few crabs live longer than 3 years.
- The largest crab recorded from Maryland was a male measuring 9 inches; however bigger crabs
- The annual harvest of hard crabs from Chesapeake Bay accounts for over 50% of total U.S. lan
- Cannibalism of young blue crabs by larger crabs is common and may regulate population abunda
- A spring-spawned crab can reach a size of 2½ inches by their first winter.

Serve and enjoy blue crabs at your next party or cook-out and guarantee yourself the adoration

