



## **Cooking & Storing Instructions**

**Pappas Seafood Co. Shipping Division**

**888-535-CRAB (2722)**

**PappasCrabCakes.com**

**Monday—Thursday : 10AM—7PM**

**Friday : 10AM—5PM**

**Saturday & Sunday : Closed**

## **Storing Instructions**

All of our seafood is freshly prepared and should be consumed within five **(5) days** of shipments being received.

If not consumed, the seafood can be frozen in their original containers for up to one **(1) month**.

After a fresh product has been frozen, we recommend that the seafood goes straight from the freezer to the pan for cooking—there is no need to thaw.

Pappas Crab Cakes are made with minimal amounts of filler and handling to keep the lumps intact.

Please keep in mind that while the crab cake itself is raw, the crab meat used in the mix is cooked before it is picked out of the shell.

\*\*\*Please be sure to remove all items from their plastic containers before preparing. \*\*\*

## Cooking Instructions

**Pappas Crab Cakes** : Preheat oven to **375F**. Place crab cakes on a cookie sheet and bake at 375F for 16-20 minutes. Baking should result in an internal temperature between 140F and 160F. When fully cooked, the outside should be a golden brown color. If you would like, you can place a piece of butter on top of each crab cake, but it is not necessary.

**Pappas Crab Balls** : Preheat oven to **375F**. Place crab balls on a cookie sheet and bake at 375F for 12-15 minutes. When fully cooked, the outside should be a golden-brown color.

**Stuffed Shrimp** : Preheat oven to **375F**. Add some water & lemon mixture to the cooking pan, add the stuffed shrimp, then cover the seafood with the imperial sauce provided. Bake at 375F for 12 to 15 minutes.

**Crab Imperials** : Preheat oven to **375F**. Add some water & lemon mixture to the cooking pan, add the crab imperial, then cover the seafood with the imperial sauce provided. Bake at 375F for 16 to 20 minutes.

**Codfish Cakes** : Best served pan-fried, using an oil or butter of your choosing.

**Padded Oysters** : Best served pan-fried, using an oil or butter of your choosing.

**Maryland & Cream of Crab Soups** : We recommend that the soups are heated on a stovetop, in a saucepan, over medium heat. Soups may also be microwaved in their original containers if you wish, as the containers are microwave safe.

## Frequently Asked Questions

**Q :** “What exactly is in the plastic container that I received?”

**A :** Each crab cake that we send is individually packaged in a plastic half-pint container. Inside that container is the **raw crab cake** mix. It may not look like a crab cake right now, but it sure will once you take it out, form it into the crab cake shape, and cook it until it’s golden brown!

**Q :** “Is there a difference between the crab cakes, crab balls, and buckets of crab mixture?”

**A :** Nope! We use the exact same crab meat mixture for all of our crab cakes, crab balls, and buckets of crab meat. The only difference is the size at which you receive it.

**Q :** “Do the prices listed in your catalog include the cost of shipping?”

**A :** No, the catalog lists only the price of our products. Shipping is an additional fee, and is determined by FedEx. FedEx rates are based on the size of your order, and where it is being shipped. If you place your order online, you will be able to view the shipping cost before you finish Checkout. If you place your order over the phone, we will be happy to give you an approximate quote for shipping.

**Q :** “Can I reuse the thermo-cooler box and frozen gel packs that were used to ship my order?”

**A :** Absolutely! In fact, we encourage it! Our boxes and gel packs create an environment inside the box that is a lot like a small refrigerator, which makes it great for traveling with food and other perishables.