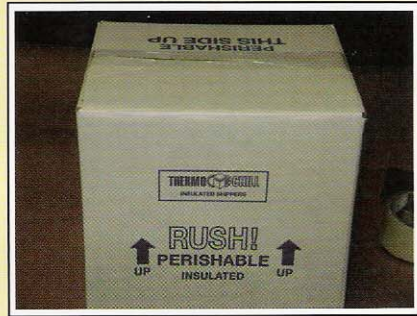


COOKING INSTRUCTIONS



Product should arrive before noon after the ship date via FEDEX

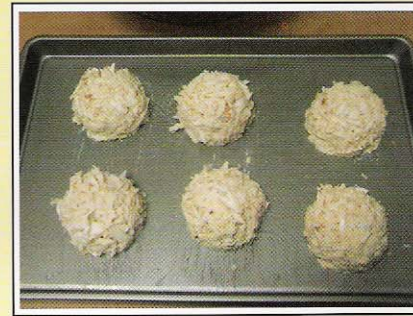


Ice packs should be cold and mixture well chilled. Refrigerate in coldest part of refrigerator until using. Mixture should be used within 2 days of arrival



Place mixture into bowl. Separate into equal parts. Shape into balls in hands and lightly compact. For purpose of cooking, it is recommended not to use less than 6 equal parts. We recommend 12 equal parts for approximately 3 ounce cakes.

1.5 oz. crab cakes make great hors d'oeuvres. **HINT:** Divide the mixture in half and then again (over) until you have reached the desired size.



The picture above shows 6 crab cakes (approx. 5.5 oz. each). **Place crab cakes on SPRAYED cookie sheet and bake for 8-10 minutes at 450 degrees until tops get golden brown.** You can add top browning by placing under broiler on high for 2 or 3 minutes.



The picture above shows 12 crab cakes (approx. 3 oz. each). **Place crab cakes on SPRAYED cookie sheet and bake for 9 minutes at 450 degrees and BROIL for 2 minutes until** tops get golden brown

Cooking Option: Crab cakes may be sauteed in frying pan with light oil. Compress firmly and dip in bread crumbs if desired.