

Congratulations on scoring some of the most incredible food on Earth! Now that you are home with your bag of goodies, you're probably wondering how to best enjoy them. Well, we have good news for you! We have created a whole list of cooking and reheating directions for all of your Crab House fare! The following are our most popular items and/or most requested for instructions. If you have any questions about food not listed below, please do not hesitate to call us at 847.520.3633!

## **Reheating:**

Whether you ordered your items already cooked or you are diving into some leftovers, here's our tips on how to warm up your meal.

**Fish:** Microwave for 20 seconds, **with the power on 30 or 40 percent**. We suggest using a slightly damp paper towel to cover the dish, as this will help retain some moisture. Check the temperature by feel. Microwave again in 10-15 second intervals until desired warmth is achieved.

**King Crab Legs:** If these are leftovers, **we recommend serving chilled with citrus crab sauce**. However, if you'd prefer to enjoy them warm, place crab in pot of boiling water for about 4 minutes.

**Lobster Tails:** to use a microwave (**power at 50%**) to steam cooked lobster, set tail on a plate and place a small open container of water is placed next to it. Heated in one-minute increments until done. Careful to not overcook.

**Rolls:** preheat oven 450°. Place rolls on cookie sheet about one inch apart. Cook for 4-6 minutes until rolls are crisp. Put oil and garlic in microwave while rolls are cooking (heat to about 170°F). Pour 3/4 of the oil over the rolls and sprinkle with special herbs and serve (save remaining garlic oil for dipping).

**Soup:** heat over low heat and stir occasionally. Ready to serve when soup is piping hot (160°F).

**Steak:** **Remove the steak from the refrigerator and set it on the kitchen counter to warm for a few minutes**. Leftover meat tastes better when heated from room temperature. Heat a skillet or sauté pan. Place the steak in the skillet, and drizzle butter over the top. Heat until the meat is warm but not hot.