

Obrycki's
1727 E. Pratt St.
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410-732-6399 obryckis.com

**Mail Order Items
Directions for Preparation**

The items you have received are perishable. They can be kept in the refrigerator for next day consumption. Most items can be kept frozen for usage at later date (best within 90 days.) Hardshell crabs cannot be successfully frozen.

Deviled Crab Cakes, Crab Balls and Lightly Fried Crab Cakes

Above items have been fried in Canola and/or Soybean Oil. Thaw in refrigerator while still in plastic bag, remove from plastic. Preheat oven to 325°. Place in oven on cookie sheet or aluminum foil for 15-18 minutes for crab cakes, and 10-13 minutes for crab balls, or until heated through.

Crab Imperial

Thaw in refrigerator while still in plastic bag, remove from plastic. Preheat oven to 350°. Top with mayonnaise, place in oven on cookie sheet or aluminum foil for 20 minutes until brown and heated through.

Crab Soup

Empty contents into appropriate size pot or saucepan and heat thoroughly. If frozen start at a low temperature to avoid scorching, or defrost in refrigerator.

Do not allow above items to thaw at room temperature, or spoilage may result.

Above items are shipped frozen, they may defrost in transit. They should be cool to the touch upon receipt.

Steamed Crabs

Hard shell crabs have been steamed with our own secret seasoning, then chilled. Refrigerate immediately upon receipt. They may be enjoyed cold, at room temperature (leave out for no more than 2 hours) or heated.

Instructions to heat:

* Using a large pot with a rack in the bottom, fill pot with water to about 1/2 inch from the bottom of the rack.

* Place on burner, cover with lid and let come to a boil.

* Place crabs on the rack while being careful not to burn yourself, cover pot with a lid, let the crabs steam until they are heated through.

The time will vary according to size and number of crabs and your equipment. Check temperature after about 10 minutes.

IMPORTANT: Seafood is very perishable. Please follow these instructions to ensure the quality of your meal.

Please call us at (410) 732-6399 if you have any questions regarding preparation or if you have any concerns with your order.

Thank you for your Obrycki's order.