

Short But Sweet – Handy's Domestic Soft Shell Crab Season Has Arrived

Fresh soft shell crabs are a seasonal seafood delicacy and so easy to prepare with this new video by Handy.

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Soft Shell Crab Preparation Video by Handy International

Crisfield, Maryland – 7 May 2015

The arrival of the soft shell crab season is here and with it comes the opportunity to enjoy the sweet flavor of this seafood delicacy—one of the best treats from the Chesapeake. This highly prized and much anticipated restaurant treasure, is now available for all to enjoy. What some culinarians do not know is how easy soft shell crabs are to prepare.

“The best way to cook a soft shell crab is with as little fuss as possible,” explains Chef Joseph Ascoli, from [Handy International](#). Domestic soft shell crabs have a sweet, rich, buttery flavor that require little seasoning so the true flavor can be enjoyed.

In the [soft shell crab application video](#), Chef Ascoli shows how to cook up two mouthwatering crab recipes: sautéed and deep-fried. The video highlights the entire cooking process from a simple battering process to the final plate presentation. With the deep fried application, Ascoli adheres to the classic egg white-ice water-flour treatment, but ups the ante by seasoning the flour with celery salt. The crab is then fried in oil for only a few minutes. From there, the soft shell crabs can be taken in any direction, from sushi to a sandwich.

It's a good idea to get your fill now, because the season, although plentiful, is short. Soft shell crab season starts in May and continues through early fall. For those who want to enjoy soft shell crabs year round, frozen soft shell crabs are available and just as easy to prepare. Simply thaw the crabs and prepare the same way as shown in the video. To learn more, visit Handy at www.handyknowscrab.com.

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Handy International is a family-owned company with over 100 years of quality seafood processing. Products include soft shell crabs, crab meat, crab cakes, crab specialty items, oysters and artisanal fish. <http://www.handyknowscrab.com>.