



Steamed Maryland Style Blue Crabs

NIBBLEDISH CONTRIBUTOR

Ingredients

Live Blue Crabs Old Bay Seasoning Vinegar

Instructions

- Place a rack on the bottom of a large pot and add equal amounts of water and vinegar to a 2 inch depth.
- Layer the crabs in the pan placing a generous amount of Old Bay on each crab.
- Bring to a boil of high heat and steam for 20-30 minutes depending on how many layers of crabs you are steaming.
- Serve on layers of newspaper with plenty of cold beer