



Preparing and Canning: King and Dungeness Crab Meat¹

United States Department of Agriculture, Extension Service²

It is recommended that blue crab meat be frozen for best quality.

Procedure: Keep live crabs on ice until ready to can. Wash crabs thoroughly, using several changes of cold water. Simmer crabs 20 minutes in water containing 1/4 cup of lemon juice and 2 tablespoons of salt (or up to 1 cup of salt, if desired) per gallon. Cool in cold water, drain, remove back shell, then remove meat from body and claws. Soak meat 2 minutes in cold water containing 2 cups of lemon juice or 4 cups of white vinegar, and 2 tablespoons of

salt (or up to 1 cup of salt, if desired) per gallon. Drain and squeeze meat to remove excess moisture. Fill half-pint jars with 6 ounces of meat and pint jars with 12 ounces, leaving 1-inch headspace. Add 1/2 teaspoon of citric acid or 2 tablespoons of lemon juice to each half-pint jar, or 1 teaspoon of citric acid or 4 tablespoons of lemon juice per pint jar. Add hot water, leaving 1-inch headspace.

Adjust lids and process following the recommendations in Table 1 or Table 2 according to the canning method used.

Table 1. Recommended process time for King and Dungeness Crab Meat in a dial-gauge pressure canner.

Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of			
		0 - 2,000 ft	2,001 - 4,000 ft	4,001 - 6,000 ft	6,001 - 8,000 ft
Half-pints	70 min	11 lb	12 lb	13 lb	14 lb
Pints	80	11	12	13	14

Table 2. Recommended process time for King and Dungeness Crab Meat in a weighted-gauge pressure canner.

Jar Size	Process Time	Canner Pressure (PSI) at Altitudes of	
		0 - 1,00 ft	Above 1,000 ft
Half-pints	70 min	10 lb	15 lb
Pints	80	10	15

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