

THE CRAB EVENT OF THE SEASON



BEGINNING OCTOBER 29TH



FRESH KING CRAB

DUTCH HARBOR

FRESH ALASKAN RED KING CRAB

Going the extra mile to bring our customers unique and exciting foods is what sets **Flatley's Foodservice** apart from the pack. Beginning October 29th, Flatley's will be delivering "FRESH NEVER FROZEN" Alaskan Red King Crab direct from Dutch Harbor to you. This is a very limited season that will only last 2-3 weeks max. Be prepared to wow your taste buds like never before. Tuesday October 29th will be the first delivery so mark your calendar. Pricing will be determined the week of landing.

Your crab will be graded **Japanese #1** and we will be offering both clusters and whole cooked. Each shipment will be processed daily with traceability back to the harvesting vessel.

Pre-order Whole Cooked Crab
Now taking orders for Whole Cooked Red King Crab to be delivered throughout the year. These are great for presentation or as a high end seafood platter.

CALL, TEXT OR EMAIL YOUR ORDERS TO:
(340) MID-SEAS * JohnJ.Flatley@gmail.com * (340) 643-7327

Tim's Sensational Holiday King Crab Dip

INGREDIENTS

- 8-10 oz. king crab meat
- 2-4 oz. smoked salmon meat
- 8 ounces whipped cream cheese
- 2 ounces mayonnaise
- 4 ounces sour cream
- 1 green onion, finely chopped
- Juice from 1/2 lemon
- 1/4 teaspoon lemon zest
- 1 tsp fresh dill
- 1/4 tsp cayenne pepper
- 1/2 tsp garlic salt
- A couple of dashes of Worcestershire
- A couple of dashes of Tabasco
- 2 Tbs. White Wine



Take the frozen king crab shoulders (#1 Lb.) and put them in a small pot of boiling water that you have added 1/4 cup of sugar. Turn off the heat source once you add the crab shoulders. Remove shoulders after 15 minutes. Once they have cooled removed all the meat put in large bowl.

Take king salmon collars and remove all the meat...be sure to watch for bones and remove. Add to bowl. (It is best to just pull apart the crab and smoked salmon ...don't chop it up. Add all the rest of the ingredients..season to taste. Make this dip a couple hours ahead of time (or the night before) and chill. Serve with crackers...or better yet with toasted french bread squares.

Enjoy!!