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## **Cooking Instructions**

**Crab Cakes** - Bake/Broil at 450F in a preheated oven 10-15 minutes. When fully cooked the outside of the crab cake should be light brown in color. It is also recommended to top the crab cake with the desired amount of old bay seasoning (included) before broiling. If you are frying the crab cakes, roll the cakes in bread crumbs (not included) and deep fry at about 350 degrees. This method takes much less time, only a few minutes. Your crab cakes were made fresh yesterday, for best quality use within 3 days. If you freeze the crab cakes, thaw in refrigerator overnight for best results.

**Maryland Crab Soup** — Microwave — place soup in microwave safe container and cook 8-12 minutes (depending on power of Microwave), stir several times while heating.  
Range Top — Place soup in sauce pan and heat with medium heat, stirring until soup is heated to desired temp.

**Cream of Crab Soup** — Range Top (do not microwave)- Place soup in saucepan and heat on low/medium heat while stirring while stirring frequently. After reaching desired temperature, reduce heat and serve. Cream soups will break down the longer/higher you heat them and you will end up with soup the consistency of water if you heat to long and/or too hot. Use the crab meat that was included to place on top of each serving of cream of crab soup.

**Crab Dip** — place crab dip in microwave safe container and heat in microwave for 1-2 minutes or until hot, then top with cheese (if you choose) and put in oven. There are many ways our customers enjoy our crab dip: on crackers, bread, bagels, pretzels, and many other interesting combinations.

If you have any questions, feel free to call Chris at 410-239-0063. Thanks and Enjoy!