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LET THE CRACKING BEGIN: ALASKA CRAB HARVEST SEASON STARTS OCTOBER 15

Juneau, Alaska – October 13, 2016 – Fall meals are about to get richer and more succulent with the opening of the Alaska crab harvest season on Saturday, October 15. Beginning this weekend, wild, sustainable Alaska snow (opilio), Alaska king, and Alaska Dungeness crab will start making its way from sea to table. Alaska is home to some of the most prized species of crab, available year-round as frozen legs, clusters, or claws. Preserved immediately after it leaves the water, Alaska crab is cooked, rapidly chilled then commercially flash frozen at well below zero, ensuring it's kept at the peak of freshness and locking in the best quality and flavor to use in recipes all year long.

From the rich flavor of king crab to the delicate, tender texture of snow crab and sweet flavor of Dungeness, Alaska crab is a versatile ingredient for a variety of recipes and it's a quick and easy way to elevate an ordinary meal. Try reinventing a fall staple like [Alaska Crab Mac & Cheese](#), warming up weeknights with comforting soups like [Alaska Snow Crab Tortilla Soup](#) or [Alaska Dungeness Crab and Wild Mushroom Chowder](#) or take taco Tuesday to a new level with [Alaska Crab Tacos](#). One of the easiest ways to enjoy crab is by simply steaming and cracking to enjoy the succulent, rich flavor as featured in this [Alaska Crab overview](#).

"The icy waters of Alaska produce some of the most flavorful crab in the world," said Tyson Fick, communications director, Alaska Seafood Marketing Institute. "Just as important as its taste, wild Alaska crab is sustainably caught as part of the conservation ethic outlined in the Alaska State Constitution, which ensures that delicious Alaska crab and all Alaska seafood will continue to be available for generations to come."

For the 2016 – 2017 season, the Total Allowable Catch (TAC) includes Bering Sea snow (opilio) crab, with a quota of 21.57 million pounds, and Bristol Bay's red king crab, with a quota of 8.469 million pounds.

For more information about wild, sustainable Alaska crab, recipe ideas, cooking techniques and nutrition information, visit <http://www.wildalaskaseafood.com/> or follow Alaska Seafood on [Facebook](#), [Twitter](#), [Instagram](#) and use #askforalaska to join the conversation.

About Alaska Seafood:

The Alaska Seafood Marketing Institute (ASMI) is a partnership of the State of Alaska and the Alaska seafood industry. ASMI works to promote the benefits of wild and sustainable Alaska seafood and offer seafood industry education. For more than 50 years, Alaska has been dedicated to sustainable seafood. It's so essential to our way of life that our constitution mandates that fish are "utilized, developed and maintained on the sustained yield principle." The seafood industry is Alaska's largest private sector employer, and as a result, Alaskans understand the need to protect the fisheries and surrounding habitats for future generations. We're proud of our leadership in sustainable management, which has led to an ever-replenishing supply of wild seafood for markets around the world.

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