1. Wash the crabs in cold water to remove any sand or mud.
2. With scissors, trim off just enough of the face (a) (includes the spines between the eyes, eye stalks, antennae, and antennules). Trim off the ends (pointy parts) of the 4 pairs of the legs (b).

3. Flip the crab over and trim the apron (the V-shaped flap)(c) that opens up on the stomach and mouth parts (d).

4. Gently lift each side of the carapace (top of the crab) and trim off the gills (e).

5. Finally, rub a little salt on the crabs, rinse with cold water, and place them in a strainer to be used.

Cleaning and preparing live soft-shell green crabs for consumption is quick and simple!

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**Dorsal view:** trim off the marked area with scissors (face, pointy ends of the legs).

**Ventral view:** trim off the marked area with scissors (apron, mouth parts, pointy ends of the legs).

*All photographs courtesy of Thanh Thai & Green Crab Cafe.*