Directions:
BOIL two inches of water in a big pot that has a tight lid.
DROP in the lobsters or crabs and COVER tightly.
BRING water back to a boil, then START TIMING.
STEAMING TIMING:
- Sand or Rock/Jonah Crabs = 12-15 minutes depending on size
- ~1½ lb lobsters: new shell = 12 min; hard shell = 15 min
- 2+ lb lobsters: new shell = 17 min; hard shell = 19 min
- Bigger lobsters, add 2 additional min per pound.
When done, they will be BRIGHT RED. Lobster antennae will pull out easily and crab claws will be ready to fall off.

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