



King Crab and Cantaloupe Margarita

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 8 Servings**

- 16 oz. King Crab meat, segmented into desired pieces
- 2 tsp. Grated lime zest
- 2 Tlb. Fresh lime juice
- 2 Tlb. Jalapeno Jelly
- 2 Tlb. Orange juice
- 2 Tlb. Tequila
- 2 c. Cantaloupe, cut into 3/4 in. dice
- As needed, lime juice to rim glasses
- 2 tsp. Kosher salt and 4 Tlb. Sugar mixed together to rim glasses
- As needed, shredded iceberg lettuce to line bottom of glasses
- 8 ea. Lime wedges, for garnish

Preparation Instructions:

1. In a small mixing bowl combine the lime zest, lime juice, jelly, orange juice and tequila.
2. Fold in melon and king crab meat. Cover and refrigerate for one hour to blend flavors.
3. To serve, "rim" each glass with lime juice, then dip in salt-sugar mixture to coat. Place about 4 Tlb. Shredded lettuce in bottom of glass. Mound marinated crab and melon mixture on top. Garnish glass with lime wedge

Ingredients		Maines Product Code #	Amount	Ingredient Cost
King Crab Meat	Phillips	O94065	16 oz.	\$21.96
Lime, zest	Fresh	O96208	2 tsp.	\$0.17
Lime, juice	Fresh	O96208	2 Tlb.	\$0.00
Jalapeno Jelly	N/A	N/A	2 Tlb.	\$0.40
Orange Juice	Rejuv	210603	2 Tlb.	\$0.05
Tequila	N/A	N/A	2 Tlb.	\$0.40
Cantaloupe	Fresh	O96233	2 c.	\$1.34
Lime, juice	Fresh	O96208	As needed	\$0.34
Salt, Kosher	Morton	340657	2 tsp.	\$0.04
Sugar, granulated	Domino	380424	4 Tlb.	\$0.12
Lettuce, shredded	Markon	O97388	As needed	\$0.84
Lime	Fresh	O96208	2 ea.	\$0.34

Recipe Cost	\$26.00
Portion Cost	\$3.25

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$7.95	\$3.25	\$4.70	40.88%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$8.95	\$3.25	\$5.70	36.31%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$9.95	\$3.25	\$6.70	32.66%