



Curt's Buffalo Crabby Pretzel

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 8 Servings
--------------------	--------------------------

- 32 oz. Surimi, chunk and flake with crab
- 4 oz. Hot sauce
- 8 oz. Cream cheese, soften
- 16 oz. Blue cheese dressing
- 4 oz. Celery, chopped
- 12 oz. Cheddar cheese, shredded
- 8 oz. Blue cheese crumbles
- 8 ea. Jumbo soft pretzel
- 4 oz. Parmesan cheese

Preparation Instructions:

1. Bring cream cheese to room temperature.
2. In a mixing bowl combine the celery, blue and cheddar cheeses.
3. Add salad dressing and continue to mix until smooth. Then add the hot sauce and continue mixing.
4. Add Surimi and blend until incorporated.
5. Pre-heat oven to 375 degrees.
6. Place soft pretzel on baking sheet and top with 4 oz. of Surimi mixture.
7. Sprinkle with Parmesan cheese and bake 10 to 15 minutes until heated throughout. Serve immediately.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Surimi, chunk and flake with crab	Hidden Bay	131831	32 oz.	\$6.59
Hot sauce	Texas Pete	304010	4 oz.	\$0.26
Cream cheese	Cobblestone	019303	8 oz.	\$0.92
Blue cheese dressing	Culinary Secrets	030030	16 oz.	\$2.09
Celery	Markon	097135	4 oz.	\$0.17
Cheddar cheese	Great Lakes	014222	12 oz.	\$1.87
Blue cheese crumbles	Great Lakes	010132	8 oz.	\$1.49
Jumbo soft pretzel	J & J	171015	8 ea.	\$9.60
Parmesan cheese	Great Lakes	010133	4 oz.	\$0.95

Recipe Cost	\$23.94
Portion Cost	\$2.99

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.99	\$4.96	37.61%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$2.99	\$5.96	33.41%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.99	\$6.96	30.05%