



## Southern Style Crabmeat Grilled Cheese Melt

**PAPER & FOOD SERVICE, INC.**

Ingredients	Yield: 1 serving
3 oz. Crabmeat, backfin	
1/2 oz. Jalapeno pepper, diced, fine	
1/2 ea. Green onion, top, minced	
1/4 ea. Celery stalk, diced, fine	
1 1/2 Tlb. Mayonnaise	
t.t. Black pepper, café	
1/2 tsp. vinegar, malt	
2 ea. Wheat berry bread	
As needed: Butter for spreading	
As needed: Paprika for dusting	
3 oz. Extra sharp cheddar cheese	
As needed: bread and butter pickles	

**Preparation Instructions:**

1. In a mixing bowl combine the crabmeat, Jalapeno, green onion, celery, Mayonnaise, black pepper and malt vinegar.
2. Generously spread one slice of bread with butter, dust with paprika and place butter side down in pan or flat top grill. Distribute half the cheese on the bread slice. Spread the crab salad on; top with remaining cheese. Butter and sprinkle paprika on the remaining bread and place on top. Press down very gently, if **necessary**.
3. Cook sandwich until bottom is crisp; turn over carefully and cook until other side is crisp. Cut with a serrated knife, taking care not to press out the filling. Serve with bread and butter pickles.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Crabmeat, backfin	Handy	094895	3 oz.	\$1.78
Jalapeno pepper	Fresh	097148	1/4 tsp.	\$0.02
Green onion	Markon	097471	1/2 ea.	\$0.03
Celery	Markon	097135	1/4 ea.	\$0.03
Mayonnaise	Culinary Secrets	300063	1 1/2 Tlb.	\$0.06
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.02
Vinegar, malt	Heinz	305050	1/2 tsp.	\$0.04
Wheat berry bread	Brickfire Bakery	171641	2 ea.	\$0.38
Butter	Grassland	000110	As needed	\$0.12
Paprika	Culinary Secrets	345590	As needed	\$0.02
Extra sharp cheddar cheese	Cabot	014062	3 oz.	\$0.18
Bread and butter pickles	Katy's Kitchen	270226	As needed	\$0.07

<b>Recipe Cost</b>	\$2.75
<b>Portion Cost</b>	\$2.75

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.75	\$5.20	34.59%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$2.75	\$6.20	30.73%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.75	\$7.20	27.64%

