



PAPER & FOOD SERVICE, INC.

Hot and Cold Crab Martini

Ingredients **Yield: 1 Serving**

- 1 ea. Soft shell breaded crab
- 1 1/2 oz. Jumbo Lump All Natural Crab Meat
- 2 oz. Beer Mustard Sauce
- 2 ea. Lemon wedge

Preparation Instructions:

1. In a 350 degree preheated deep fryer, cook soft shell crab until golden brown. Remove and place on paper towel to absorb any excess grease.
2. Place soft shell crab on martini plate, top with jumbo lump all natural crab meat. Garnish with lemon wedges and souffle of beer mustard sauce.

* Note: MP-07 Martini Plate 99.95 cs 1/24

Ingredients	Maines Product Code #	Amount	Ingredient Cost
Soft shell breaded crab	Handy Crab	1 ea.	\$2.33
Jumbo Lump All Natural Crab Meat	Ocean Tech	1 1/2 oz.	\$1.98
Beer Mustard Sauce	*See Recipe	2 oz.	\$0.12
Lemon wedge	Fresh	2 ea.	\$0.10

Recipe Cost	\$4.53
Portion Cost	\$4.53

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$0.00	\$4.53	-\$4.53	#DIV/0!

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$0.00	\$4.53	-\$4.53	#DIV/0!

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost %
\$0.00	\$4.53	-\$4.53	#DIV/0!