



Shirley Phillips Crab Cake

PAPER & FOOD SERVICE, INC.

Ingredients **Yield: 2 crab cakes or 1 serving**

- 8 oz. Crab meat, lump
- 1/2 tsp. Hidden bay seasoning
- 1 ea. Egg, large
- 1 tsp. Worcestershire sauce
- 1/8 tsp. Dry mustard
- 1 Tlb. Mayonnaise
- 1/2 tsp. Lemon juice
- 1 1/2 tsp. Mustard, prepared
- 1 1/2 tsp. Butter, melted
- 1/2 tsp. Parsley, chopped
- 1/4 c. Breadcrumbs

Preparation Instructions:

1. In a large mixing bowl, combine all ingredients except for the crab meat. Then gently fold in the crab meat, being careful not to break up the lumps.
2. Shake into cakes, then pan-fry or bake at 375 degrees for 12-15 minutes until evenly brown and reaches an internal temperature of 165 degrees.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Crab meat, lump	Handy	094893	8 oz.	\$7.36
Hidden bay seasoning	Culinary Secrets	342190	1/2 tsp.	\$0.03
Egg	Maines	092111	1 ea.	\$0.13
Worcestershire sauce	Lea & Perrin	304978	1 tsp.	\$0.02
Dry mustard	Coleman	345425	1/8 tsp.	\$0.02
Mayonnaise	Culinary Secrets	300063	1 Tlb.	\$0.05
Lemon juice	Katy's Kitchen	210498	1/2 tsp.	\$0.02
Mustard, prepared	Frenchs	304666	1 1/2 tsp.	\$0.02
Butter	Grassland	000110	1 1/2 tsp.	\$0.04
Parsley	Fresh	097531	1/2 tsp.	\$0.04
Breadcrumbs	Chef's Fine	326345	1/4 c.	\$0.14

Recipe Cost	\$7.87
Portion Cost	\$7.87

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$20.95	\$7.87	\$13.08	37.57%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$21.95	\$7.87	\$14.08	35.85%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$22.95	\$7.87	\$15.08	34.29%

