

Prem Maryland Crab Cakes 3z



PRODUCT DESCRIPTION

Blue Swimming Crab is the #1 ingredient in our genuine, award winning crab cakes. Our crab cakes do not contain heavy breading or Surimi fillers.

Dilgard Item #
06324

Vendor Item #
4302

INGREDIENTS

CRAB MEAT, WATER, MAYONNAISE (SOYBEAN OIL, EGG YOLK, VINEGAR, HIGH FRUCTOSE CORN SYRUP, SALT, SPICE), EGGS, TEXTURED WHEAT PROTEIN, BREAD CRUMBS (BLEACHED WHEAT FLOUR, WHEAT STARCH, SOYBEAN OIL, SALT, YEAST, SUGAR), SEASONING {MODIFIED FOOD STARCH, SPICES, SALT, HYDROLYZED SOY PROTEIN, MILK PROTEIN HYDROLYSATE, ONION AND GARLIC POWDER, NATURAL AND ARTIFICIAL FLAVORS, WORCHESTERSHIRE SAUCE (MOLASSES, VINEGAR, CORN SYRUP, SALT, CARAMEL COLOR, GARLIC, SUGAR, SPICES, TURMERIC), ANCHOVIES, TAMARIND, CRAB MEAT, WATER

Storage/Shelf Life

547 Days -15 FA / -14 FA

Packaging Qty

1, 9 LB

Piece Count

48 servings per case

Product Benefits

Delicious and easy to prepare

Preparation

TEMPER CAKES TO SEMI-SOFT CONSISTENCY IN REFRIGERATOR PRIOR TO COOKING.
FRY: FRY TEMPERED CAKES AT 350°F FOR 3 MINUTES.

CONVENTIONAL OVEN: TO ENHANCE CRUST COLOR, PAR FRY TEMPERED CAKES FOR 30-45

SECONDS AT 350°F. HEAT TEMPERED CAKES AT 375°F FOR 7-8 MINUTES.

CONVECTION OVEN: TO ENHANCE CRUST COLOR, PAR FRY TEMPERED CAKES FOR 30-45

SECONDS AT 350°F. HEAT TEMPERED CAKES AT 350°F FOR 6-7 MINUTES.

BROIL: ON HIGH HEAT WITH RACK AT CENTER OVEN POSITON, BROIL TEMPERED CAKES

FOR 3 MINUTES, TURN, BASTE WITH MAYONNAISE AND BROIL FOR 3 ADDITIONAL MINUTES.

COOK TO AN INTERNAL TEMPERATURE OF 165°F.

*Serving
Suggestions:*

Serve as an appetizer or
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