

Recipe 01, Whitney Dining Hall

Recipe: 600021, "Not So Crabby" Vegan Crab Cakes with Remoulade Dressing

PORTION SIZE USED 3 EACH
 PORTION COUNT USED 75
 YIELD AMOUNT 25 portions (3 per serving)

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
- 1 - STEP 1		
VG HEARTS OF PALM	8 - CAN, 10 OZ	8 LB
<i>(DRAINED)</i>		
CRUMBS VEGAN CRACKER BRKN PJR		7 3/4 OZ
FLAXSEED MEAL		10 OZ
PRO SCALLIONS 2 # (12 bunch)		6 OZ
<i>(CHOPPED FINE)</i>		
PRO PEPPERS RED CASE		1 LB, 4 OZ
<i>(CHOPPED FINE)</i>		
CON MAYO JUST PJR		2 CUPS
JUICE LEMON PJR		1/2 CUP
SPICE GRANULATED GARLIC		2 TSP
SPICE SALT KOSHER FLAKE		2 TBL, 2 TSP
SPICE PEPPER CAYENNE		1 TSP
- 2 - STEP 2		
CRUMBS RITZ CRACKER BRKN PJR		1 LB, 8 OZ
- 3 - STEP 3		
SHT 51/49 OLIVE OIL BLEND		1 QUART-as needed
- 4 - STEP 4		
PRO CUCUMBERS CASE		12 LB
<i>(JULIENNED)</i>		
EXTRA VIRGIN OLIVE OIL		3/4 CUP
SPICE SALT KOSHER FLAKE		2 TBL
SPICE PEPPER BLACK SHK GROUND		1 TBL

Method of Preparation

CCP - Wash hands and change gloves when changing tasks throughout recipe.

Step 1) In a large bowl, shred hearts of palm, then add, flaxseed meal vegan crackers, scallions, red peppers, vegan mayo, lemon juice, garlic, salt and pepper.

Using a red handled scoop (#12) scoop (2oz) balls and pat them into patties and place on sheet pan lined with parchment paper.

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Step 2)

Place crushed ground crackers in bowl, and dredge patties, coating both sides. Place back on sheet pan and refrigerate for 30-40 minutes.

Step 3) Heat oil in large skillet or on griddle, and cook cakes in batches until browned on both sides 4 or 5 minutes.

Step 4) In a large bowl combine your julienned cucumbers, olive oil, salt and pepper. Toss until coated and refrigerate until needed.

Plating:

Put a bed of cucumbers down the center of the plate and place 3 crab cakes shingled over cucumbers. Dollop each cake with a 1 tsp of remoulade dressing and serve. (Recipe below)

CCP - Hold hot potentially hazardous foods at 140° F or above.

CCP - Hold cold potentially hazardous foods

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Recipe: 600133, REMOULADE DRESSING

PORTION SIZE USED 1 TSP
 PORTION COUNT USED 75 TSP
 YIELD AMOUNT 75 TSP

<u>Ingredient Name</u>	<u>A.P. Amount Required</u>	<u>E.P. Amount Required</u>
CON MAYO JUST PJR		1 CUP, 2 TBL
CON MUSTARD FRENCH WHOLE GRAIN		1 TBL, 1 1/2 TSP
CON VINEGAR RED WINE PJR		1 1/2 TSP
SAUCE TABASCO PJR		1/4 TSP
CAPERS		1 TBL
<i>(CHOPPED FINE)</i>		
PRO HERB PARSLEY BUNCH 12 CT		1 TBL, 1 TSP
<i>(CHOPPED FINE)</i>		
PRO SCALLIONS 2 # (12 bunch)		3 TBL
<i>(CHOPPED FINE)</i>		
SPICE SALT KOSHER FLAKE		1/4 TSP
SPICE PEPPER BLACK SHK GROUND		1/4 TSP

Method of Preparation

CCP - Wash hands and change gloves when changing tasks throughout recipe.

In a mixing bowl combine all the ingredients and set in refrigeration until needed.

CCP - Hold cold potentially hazardous foods at 45° or lower.