Crab Cake Benedict

Ingredients:

Name	Portion Size
English Muffin	1 (split and toasted)
Crab Cake	2 patties
Avocado	1/2
Poached Eggs	2
Hollandaise Sauce	2 oz
Sides	Hash browns, Grits or Fruit
Paprika	Garnish

Crab Mixture	
Crab Meat	16 oz (wt)
Mayonnaise	3/4 Cup
Lemon Juice	1 Tbl
Red Onion	1/4 Cup, minced
Bread Crumbs	1/4 Cup
Salt and Pepper	1/2 tsp each
Cajun Seasoning	1 tsp

Bread Crumbs: To make bread crumbs place dried out bread heels (you can also place bread in a low temp oven to achieve this quickly) in a food processor and pulse until bread is a fine crumb consitency.

Crab Cake Prep; Mix all ingredients together in a plastic cambro. Do not over mix or break up crab meat too much. Cover with a lid and label it. Store in the refrigerator.

Cooking Instructions:

Roll 1.5 (vol) of crab mixture in bread crumbs until evenly coated and shape into a cylindrical cake (This may be done ahead of time. Place cakes on a lined sheet pan or cambro and store in reach in). Place on an oiled 350-375 degree grill. Flip crab cake after 2 minutes or when golden brown. Begin poaching 2 eggs. Once the eggs have begun poaching split 1 English muffin and toast both halves (they may need to be toasted twice). Poached eggs are done after 2.5-3 minutes.

Plating Instructions:

Once eggs are done poaching, assemble Crab Cake Benedict by placing both halves of the English muffin, cut side up on a large plate. Top english muffin with 1/4 smashed avocado followed by 1 crab cake each. Then top each with one poached egg and ladle 1 oz. of hollandaise sauce over each egg. Served with the guest's choice of side. Sprinkle a pinch of paprika over the top of the hollandaise to garnish.

Quality Tip

Make sure Hollandaise sauce is bright and fresh. If sauce is dull and brown, the taste will reflect its color.

Food Safety Tip

If hollandaise is reheated, it must be reheated to 165 degrees Fahrenheit.

Profit Tip

Use only a 1 oz ladle for the Hollandaise sauce. This will prevent over portioning.