



KING CRAB ROLL

Serving Size	1 Sandwich			
Recipe Yield	24	SERVINGS		
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit
King's Hawaiian Original Rolls		3 in a row, attached	72.00	each
Salted Butter		melted, brushed on both sides of line of 3	3.00	cups
Bibb Lettuce Leaf			24.00	each
King Crab Claw/Knuckle Meat		pulled from shell, 1" chunks	9.00	pounds
King Crab Salad Dressing	Subrecipe		6	cups
Chives, chopped		1/8th inch wide	0.50	cups

Items needed: including equipment, smallwares, etc

Flattop, mixing bowl

Procedure: including prep, cooking, assembly, finishing

- 1) Remove a line of 3 buns from the 24 pack and place on a clean cutting board surface. Using a serrated knife, cut a deep score on the top of the buns, lengthwise, that runs from end to end, and is approx. 1 1/2 - 2 inches deep.
- 2) Brush each side of the row of three with melted, salted butter and place on a flattop to toast until golden brown and warm. Remove and place on the cutting board.
- 3) Line the interior with a bibb lettuce leaf, sticking out slightly from the bun.
- 4) In a mixing bowl, combine 6 ounces of king crab meat and 1/4 cup of king crab salad dressing and toss to combine, without breaking up crab meat.
- 5) Fill bun with mix, keeping it fluffy and tall towering out of the bun.
- 6) Sprinkle top with chopped chives, plate, serve.

Notes :



(KING CRAB ROLL)

SUB: KING CRAB SALAD DRESSING

Serving Size	1/4 cup				
Recipe Yield	24	SERVINGS			
Ingredient	Supplier/Brand	Notes/Prep	Volume	Volume Unit	
Mayonnaise			4.00	cup	
Celery Stalks		1/4" dice, no leaves	1	cup	
Red Onion		1/4" dice, no skin, no stem	1	cup	
Parsley, fresh		chopped fine, no stems	4.00	Tablespoon	
Dill, fresh		chopped fine, no stems	6.00	teaspoon	
Lemon Juice, fresh			6.00	teaspoon	
Kosher Salt			2.00	teaspoon	
Coarse Black Pepper			1.00	teaspoon	
Old Bay Seasoning			1.00	teaspoon	

Items needed: including equipment, smallwares, etc

Bowl and whisk

Procedure: including prep, cooking, assembly, finishing

1) Place ingredients in a mixing bowl and whisk to combine.

2) Store cold in small container.

Notes :