



King CRAB ROLL

FEATURED ON
KING'S HAWAIIAN
ORIGINAL ROLLS



Three rolls split down the top, grilled, and filled with Bibb lettuce, lemon-and-herb king crab salad, and chopped chives.

SERVING SIZE: 1 roll
YIELD: 24 servings

INGREDIENTS

24 each	3-in-a-row connected segments King's Hawaiian Original Rolls
3 cups	Salted butter, melted
24 each	Bibb lettuce leaves
9 pounds	King crab claw and knuckle meat
6 cups	King Crab Salad Dressing (subrecipe)
½ cup	Chives, chopped

BUILD IT!

Prepare each roll to order as follows:

- 1** Using a serrated knife, cut a deep score lengthwise down the top of the 3-in-a-row segment of connected buns to form a split-top roll.
- 2** Brush each side of the rolls with 2 tablespoons melted butter, place on a flattop griddle, and toast both sides until golden brown and roll is warm. Remove and place on cutting board.
- 3** Line the interior of the bun with 1 leaf Bibb lettuce, sticking out slightly from top of bun.
- 4** In a small mixing bowl, combine 6 ounces of king crab meat with ¼ cup King Crab Salad Dressing and toss gently to combine, taking care not to break up crab meat.
- 5** Fill prepared bun with crab mixture, heaping it over the top of the bun.
- 6** Sprinkle with a pinch of chopped chives and serve immediately.





KING CRAB SALAD DRESSING

SERVING SIZE: ¼ cup

YIELD: 24 servings

MAKE IT!



INGREDIENTS

4 cups	Mayonnaise
1 cup	Celery stalks, ¼" diced
1 cup	Red onion, ¼" diced
4 tablespoons	Fresh parsley, finely chopped
6 teaspoons	Fresh dill, finely chopped
6 teaspoons	Fresh lemon juice
2 teaspoons	Kosher salt
1 teaspoon	Coarse black pepper
1 teaspoon	Old Bay Seasoning

- 1** Add all ingredients to a mixing bowl and whisk well to combine.
- 2** Transfer to a storage container and hold cold until service.



Enjoy!

