



From Our Family to Yours

Classic Crab Roll

Mouth-watering and delicious! Try tender crab in an herb and lemon dressing served in a toasted brioche bun for ultimate deliciousness. It will be a party favorite!

Ingredients

4 Sandwich Rolls or Hotdog Buns (SKU #861411)

½ cup Mayonnaise (SKU #862001)

3 Tbsp Lemon Juice (SKU #47061)

1/4 cup Shallots, diced

1 rib Celery, diced (SKU #860850)

2 Tbsp Chives (SKU #68086)

1 Tbsp Dill (SKU #68131)

½ tsp White Pepper

Pinch of Cayenne (SKU #68261)

Salt to taste (SKU #92274)

16 oz cooked Aqua Star Crabmeat (SKU #39119)



Instructions

Heat oven to broil. Brush the rolls with butter on the inside and broil until golden brown. Set aside until filling is ready. Mix the mayonnaise, lemon juice, shallot, celery, herbs, white pepper, cayenne, and salt in a medium size bowl. Gently mix the mayonnaise mixture with the crab and evenly distribute between the rolls. Serve immediately and enjoy! To prep ahead of time – mix the mayonnaise dressing and crab together, store in the fridge for up to 2 days.

CHEF TIPS:

- Delicious served with chips or fries! Or use filling as a dip with crackers.
- To make into appetizers, cut buns in half to make mini buns and fill with crab.
- For a low carb option, use romaine or bib lettuce leaves instead of bread.

**Recipe sourced from Aqua Star*