

COASTAL CREATIONS

Profit-Building Solutions for Spring

Grilled Salmon Sandwiches with Tuscan Mayonnaise

Yield: 48 servings

INGREDIENTS	WEIGHTS	MEASURES
Tuscan Mayonnaise		
KRAFT Real Mayonnaise Easyprep Pouch	2 lbs.	1 pouch
Pitted kalamata olives, drained, chopped.....	8 oz.	1 cup
Sun-dried tomatoes, drained, chopped.....	6 oz.	1 cup
Capers, drained.....	4 oz.	1/2 cup
Fresh basil, chiffonade	1 1/4 oz.	1 cup
Salt.....	-	1 tsp.
Coarsely ground black pepper	-	1/2 tsp.
Sandwich		
Salmon fillets	15 lbs. + 6 oz.	48 each
Olive oil.....	-	1/2 cup
Lettuce leaves.....	-	48 each
Sandwich rolls, split.....	-	48 each

MIX Tuscan mayonnaise ingredients; cover. Refrigerate 1-2 hours to allow flavors to blend.

BRUSH each salmon fillet with about 1/2 tsp. of the oil. Season with additional salt and pepper to taste, if desired. Grill 5 minutes on each side or to desired doneness; remove skin.

FOR each serving: Place 1 lettuce leaf and 1 salmon fillet on bottom half of each roll; cover with about 2 Tbsp. of the Tuscan mayonnaise on top of roll.

MAKE AHEAD: Mayonnaise mixture can be stored in refrigerator up to 3 days before using as desired.



COASTAL CREATIONS

Profit-Building Solutions for Spring

Spicy Crab Cakes

Yield: 36 servings, two crab cakes each

INGREDIENTS	WEIGHTS	MEASURES
KRAFT Extra Heavy Mayonnaise Easyprep Pouch.....	2 lbs.	1 pouch
Ground red pepper (cayenne)	-	2 Tbsp.
Canned crabmeat, well drained, flaked.....	9 lbs.	1 1/2 gal.
RITZ Crushed Crackers, finely crushed, divided	1 lb. + 8 oz.	3 qt.
Roasted red peppers, chopped.....	2 lbs. + 4 oz.	1 qt.
Green onions, chopped.....	4 oz.	1 1/3 cups
Fresh parsley, chopped	1 1/4 oz.	1 cup
Salt.....	-	1 tsp.
Ground black pepper.....	-	1/2 tsp.
Butter.....	12 oz.	1 1/2 cups

MIX mayonnaise and red pepper in large bowl. Add crabmeat, 1 1/2 qt. of RITZ Crushed Crackers, roasted red peppers, onions, parsley, salt and black pepper; mix well.

SHAPE crabmeat mixture into 72 patties, using #12 scoop. Coat each patty with remaining 1 1/2 qt. cracker crumbs.

MELT butter in large skillet on medium heat. Add patties in batches; cook 5 to 6 min. on each side or until golden brown on both sides and heated through.

TIPS: Serve with GREY POUPON Bistro Sauce.

Add 2 Tbsp. grated lime or lemon peel to crabmeat mixture before shaping into patties.



COASTAL CREATIONS

Profit-Building Solutions for Spring

Buttery Crisp Breaded Tilapia with Zesty Tartar Sauce

Yield: 32 servings, one fillet each

INGREDIENTS	WEIGHTS	MEASURES
Tilapia		
Tilapia fish fillets (6 oz. each)	12 lbs.	32 each
Salt.....	1 oz.	2 1/2 Tbsp.
Ground black pepper.....	-	4 tsp.
Eggs.....	-	8 each
Milk.....	4 oz.	1/2 cup
RITZ Crushed Crackers	3 lbs.	3 qt.
Tartar Sauce		
KRAFT Real Mayonnaise Easyprep Pouch	2 lbs.	1 pouch
Fresh parsley, chopped	-	1/4 cup
GREY POUPON Classic Dijon Mustard	1-1/4 oz.	2-1/2 Tbsp.
Grated lemon peel	-	2-1/2 Tbsp.
Fresh chives, chopped	-	2 Tbsp.
Capers, drained.....	-	4 tsp.
Lemon juice	-	4 tsp.
Seafood seasoning	-	1 tsp.
White pepper.....	-	1/4 tsp.

MIX zesty tartar sauce ingredients; cover. Refrigerate until ready to use.

SPRINKLE both sides of fish fillets with salt and pepper. Beat eggs and milk in shallow bowl with wire whisk until well blended. Dip fish in egg mixture, then in RITZ Crushed Crackers, turning each piece over to evenly coat both sides.

HEAT oil in large skillet on medium-high heat. Cook fish 1 to 2 min. on each side or until lightly browned on both sides. Place in single layer in full-sheet pan sprayed with cooking spray.

BAKE in 350°F convection oven 6 to 8 min. or until fish flakes easily with fork.

SERVE with 2 Tbsp. each of Zesty Tartar Sauce.



COASTAL CREATIONS

Profit-Building Solutions for Spring

Blackened Shrimp with Creole Remoulade Sauce

Yield: 48 (8-shrimp) servings

INGREDIENTS	WEIGHTS	MEASURES
Blackened Shrimp		
Large shrimp (30 to 35 ct.), cleaned	12 lbs.	32 doz.
Unsalted butter, melted	2 lbs. + 4 oz.	4 1/4 cups
Blackening spice blend	2 lbs. + 4 oz.	2 qt.
Creole Remoulade Sauce		
KRAFT Extra Heavy Mayonnaise Easyprep Pouch	2 lbs.	1 pouch
Capers, chopped	-	1/4 cup
Green onions, finely chopped	-	1/4 cup
Fresh parsley, finely chopped	-	1/4 cup
Creole seasoning	-	4 tsp.
GREY POUPON Country Dijon Mustard	-	4 tsp.
Fresh lemon juice	-	4 tsp.
Worcestershire sauce	-	4 tsp.
Salt	-	1 tsp.
Coarsely ground black pepper	-	1/2 tsp.

MIX creole remoulade sauce ingredients; cover. Refrigerate until ready to use.

TOSS shrimp with butter. Dip shrimp into spice blend; toss to evenly coat both sides.

HEAT heavy skillet on high heat 5 minutes. Add shrimp, in batches; cook 1 to 2 minutes on each side or until shrimp turn pink, stirring frequently to prevent shrimp from burning. (Shrimp will be "crusty" and very dark.)

SERVE with Creole Remoulade Sauce.

TIPS: A heavy skillet is a must for cooking "blackened" food.

Serve with rice pilaf and cooked fresh green vegetables.



COASTAL CREATIONS

Profit-Building Solutions for Spring

Hushpuppies and Chipotle Mayo

Yield: 32 servings, four hush puppies each

INGREDIENTS	WEIGHTS	MEASURES
Hushpuppies		
Corn muffin mix.....	3 lbs. + 12 oz.	2 1/2 qt.
Yellow cornmeal, divided.....	1 lb. + 13 oz.	1 qt. + 3/4 cup
Flour.....	2 oz.	1/4 cup
Ground red pepper (cayenne).....	-	2 tsp.
Ground cumin.....	-	1 tsp.
Milk.....	1 lb.	2 cups
MIRACLE WHIP Salad Dressing.....	12 oz.	1 1/3 cups
Eggs.....	-	4 each
Frozen corn, thawed.....	8 oz.	2 cups
Green onions, chopped.....	4 oz.	1 cup
Chipotle Mayo		
KRAFT Real Mayonnaise Easyprep Pouch.....	2 lbs.	1 pouch
Pureed chipotle peppers in adobo sauce.....	6 oz.	-
Lime juice.....	1 1/4 oz.	-

PREHEAT a deep-fat fryer to 375°F

MIX muffin mix, 3/4 cup cornmeal, flour and seasonings in 12-qt. bowl of electric mixer fitted with paddle attachment. Add milk, dressing and eggs; beat 1 min. or just until dry ingredients are moistened. Add corn and onions; beat on low speed just until blended.

USE #40 scoop to portion batter into balls. Roll in remaining 1 qt. cornmeal until evenly coated.

FRY hushpuppies in deep-fat fryer at 375°F for 3 to 4 min. or until cooked through and golden brown; drain.

SERVE SUGGESTION: Serve each portion of hushpuppies with 1/4 cup Chipotle Mayonnaise.

