



*Featuring Chef's Line™  
Southern Style Shrimp  
and Crab Cake*

## SOUTHERN STYLE SHRIMP AND CRAB CAKE

*A succulent shrimp and crab twist on traditional Cajun hushpuppies for a spicy, savory taste of the Old South*





*Designed and created for chefs with high standards*



Our exclusive, award-winning shrimp and crab cake will energize your menu and set you apart with delicious Southern taste and charm.

#### Product Inspiration

Based on a recipe created by Chef Sean Frye, winner of the US Foods **Next Top Product** competition and executive chef at a popular Cajun oyster bar and restaurant in Richardson, Texas. Shrimp and jumbo lump crab are combined with corn flour, scallions, parmesan cheese, mayonnaise and cayenne pepper then dipped in a light buttermilk batter and coated with a light, crisp breading. The result is a Southern delicacy with a spicy little kick. Perfect as an upscale side dish or appetizer, or put on a bun to create a one-of-a-kind slider.

#### Suggested Uses

A unique and delicious addition to your menu:

- Appetizer
- Entrée
- Side dish
- Hors d'oeuvres
- Catering
- Bar and grills
- Colleges and universities

#### Features/Benefits

- **Made with Distinction:** all-natural and minimally processed product is based on the winning recipe from the US Foods Next Top Product competition, which attracted more than 350 submissions from chefs around America.
- **Performance:** versatile, 2-ounce shrimp and crab cake is a unique and delicious addition to your menu
- **Cost Savings:** comes frozen—use only what you need with no waste
- **Labor Savings:** Easy to prepare—just deep fry 4.5 minutes

A-Code	Product Description	Pack Size
6746028	Southern Style Shrimp and Crab Cake	40/2 oz. 5 lb.

#### Ingredients Include

- Shrimp
- Crab
- Green onions
- Parmesan cheese
- Corn flour
- Wheat flour
- Mayonnaise
- Cayenne pepper
- Buttermilk

#### Food Fact

*The term "crab cake" first appeared in the 1930 New York World's Fair Cookbook written by Crosby Gaige, a Broadway producer and former president of the New York Wine & Food Society.*



For more information about Chef's Line™ products, visit [www.usfoods.com](http://www.usfoods.com) or contact your local US Foods representative. 03-2013