



Delicious crab cakes ideal for appetizers and party platters

Small size, big flavor! Handy's Gourmet Crab Cake Minis offer ample pieces of sweet fresh crab meat and our signature spice blend for a traditional Maryland-style treat. All Handy crab cakes are gently hand-formed for a true homemade experience. Ideal for appetizers or party platters.

	Item #	UPC #	Net Weight	Gross Weight	Pack Size	Dimensions (W x H x D)
Carton	3001010	073994005023	2.25 LBS.	2.79 LBS.	50	6 x 2.38 x 11.75
Case	3001010	10073994005020	4.50 LBS.	5.50 LBS.	2	12.3 x 2.6 x 12.6

DOT Item code 601425 Tie and High 9 x 20 Pallet Count 180 Case Cube 0.25 Country of Origin Indonesia, Thailand

INGREDIENTS:

CRAB MEAT, MAYONNAISE (SOYBEAN OIL, VINEGAR, EGGS, WATER, SUGAR, SALT, MUSTARD), BREAD CRUMBS (WHEAT FLOUR, SALT, SUGAR, YEAST, VEGETABLE SHORTENING (PALM (NON HYDROGENATED))), EGGS, ONION, MUSTARD (DISTILLED VINEGAR, WATER, NO. 1 GRADE MUSTARD SEED, SALT, TURMERIC, PAPRIKA, SPICES, NATURAL FLAVOR, GARLIC POWDER), WORCESTERSHIRE SAUCE (DISTILLED VINEGAR, MOLASSES, CORN SYRUP, WATER, SALT, CARAMEL COLOR, GARLIC POWDER, SUGAR, SPICES, ANCHOVY, NATURAL FLAVOR (CONTAINS SOY) AND TAMARIND), SEASONING (CELERY SALT [SALT, CELERY SEED], SPICES [INCLUDING MUSTARD, RED PEPPER, BLACK PEPPER, BAY (LAUREL) LEAVES, CLOVES, ALLSPICE (PIMENTO), GINGER, MACE, CARDAMOM, CINNAMON], PAPRIKA), SPICES. CONTAINS: CRAB, SOY, EGGS, WHEAT, AND ANCHOVIES.

Cooking Instructions

BROIL

Nutrition Facts

12.5 servings per container

Serving size 4 Mini (85g)

Amount Per Serving

Calories **200**

% Daily Value*

Total Fat 13g **17%**

Saturated Fat 5g **25%**

Trans Fat 0g

Cholesterol 75mg **24%**

Sodium 400mg **17%**

Total Carbohydrate 8g **3%**

Dietary Fiber 5g **16%**

Total Sugars 0g

Includes 0g Added Sugars **0%**

Protein 13g

Vitamin D 0mcg **0%**

Calcium 70mg **5%**

Iron 0mg **0%**

Potassium 135mg **3%**

*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Spray or coat pan with oil. Place 6" from coils. Turn cakes once during cooking.

- 4-5 minutes if thawed
- 6-7 minutes if frozen

BAKE

Preheat oven. Spray or coat pan with oil. Place pan on rack in middle of oven. Turn cakes once during cooking. For convection ovens, reduce cooking time by approximately 1/3.

- 450°F for 5-6 minutes if thawed
- 350°F for 10 minutes if frozen

SAUTE

Cook in 1/8" to 1/4" oil in pan. Heat to medium temperature. Turn cakes once during cooking.

- 3 minutes if thawed
- Not recommended from frozen

DEEP FRY

Heat oil to 325°F to 350°F.

- 2 minutes if thawed
- 3-4 minutes if frozen