

HANDY

ESTABLISHED 1894

It doesn't get any better than this! Handy's Ultimate Crab Cakes feature generous lumps of sweet fresh crab meat, spices and seasonings for a traditional Maryland-style treat. All Handy crab cakes are gently hand-formed for a true homemade experience.

• PREPARATION •

The crab cakes contained in this package are uncooked and should be cooked until heated through to an internal temperature of 160°F. Depending on the number of portions prepared and equipment variances, cooking times may require adjustment.

• SUGGESTED COOKING INSTRUCTIONS •

- BROIL** Spray or coat pan with oil. Place pan on rack in middle of oven. Turn cakes over once during cooking.
- 11 minutes from thawed
 - 15 minutes from frozen
- BAKE** Preheat oven. Spray or coat pan with oil. Place pan on rack in middle of oven. Turn cakes over once during cooking. For convection ovens, reduce cooking time by approximately 1/3.
- 400°F for 20 minutes from thawed
 - 350°F for 25 - 30 minutes from frozen
- PAN FRY** Cook in 2 tbsp. of oil on medium heat. Turn cakes over once during cooking.
- 10 minutes from thawed
 - Cooking from frozen not recommended
- DEEP FRY** Heat oil to 325°F to 350°F.
- 4 - 5 minutes from thawed
 - Cooking from frozen not recommended

If thawing cakes, thaw under refrigeration or in microwave for 45 seconds on high.