

INSTRUCTIONS

Lobster Cake

Serves 4

1. Mix '1756' mayonnaise, chopped cilantro, minced garlic, Tabasco, salt, pepper and egg in a mixing bowl. Stir to combine.
 2. Fold in cooked and cut lobster leg meat and tighten with Panko bread crumbs.
 3. Form 8 crab cakes approximately 2 oz. each.
 4. Sauté or grill the cakes until golden brown.
 5. Garnish with lemon and chipotle mayonnaise to serve.
- 1756 Mayonnaise holds up very well under heat and makes a wonderful finishing mayonnaise.



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Chef Shannon &
 Chef Damon's
 Creations



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MENU ITEM

SUPC	Description	Brand	Qty	Type
5992474	Mayonnaise Real	1756	6	OZ
2105773	Egg Shell Large White USDA AA	WHLFCLS	1	EA
1048248	Cilantro Bunch Fresh	SYS IMP	.15	EA
4184693	Sauce Tabasco Hot Glass	TABASCO	2	TS
7576693	Garlic Peeled Fresh California	PACKER	2	TS
5495460	Bread Crumb Japanese Coarse Panko	SYS CLS	1	CUP
3708641	Lobster Meat Leg Frzn	CLRWTR	8	OZ
8110934	Dressing Mayo Sprd & DP Chipotle	BBRLCLS	1	OZ
1007541	Lemon Ch Fresh	PACKER	1	EA