

CRABLESS BANH PO' BOY



This unique sandwich is a mash-up of a Po' boy and a Banh Mi. Introducing the Crabless Banh Po' Boy, a combination of crab flavors with a zing of pickled vegetables. All piled onto a dark honey wheat hoagie and drizzled with a Cajun-Asian aioli.



2020 CULINARY CONNECTION RECIPES

consumer insight, rationale:

- "Bahn Mi" Sandwiches grew 11% YOY at US Independent Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 5,591 US Operators)
- Sandwiches and Wraps with Honey Sriracha grew 40% across menus since 2018 (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- 36% of consumers prefer Sriracha as a hot sauce flavor (2019 Flavor Consumer Trend Report, Technomic, Inc.)
- 35% of consumers aged 18-34 agree that they would be interested in ordering plant-based seafood (2019 Center of the Plate: Seafood & Vegetarian Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner
segment:	Casual Dining, Family/Midscale, C&U, Bistro/Pub, Casino, Late Night Dining
menu part:	Sandwich, Entrée
equipment:	Oven, Fryer



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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Ventura Foods®	As needed	Mel-Fry® Clear Liquid Fry Shortening*	40013MFY	
	½ cup	Carrots, Peeled & Julienned		
	½ cup	English Cucumber, Seeds Removed & Julienned		
Conagra® Foodservice	8 slices	Rosarita® Nacho Sliced Jalapeños	2700052785	
	¼ cup	Radish, Thinly Sliced & 1/2 Cut		
	2 ea.	Green Onion, Thin Bias Sliced		
	6 oz.	Seasoned Rice Wine Vinegar		
	2 tsp.	Lime Juice, Fresh		
	½ T	Sugar		
Ventura Foods®	2 ½ T	Sauce Craft® Garlic Parmesan Sauce* (Gluten Free, Kosher)	22774SCR	
Ventura Foods®	5 T	Sauce Craft® Honey Sriracha Sauce* (Gluten Free, Kosher)	22776SCR	
	½ tsp.	Ginger, Minced		
Ventura Foods®	5 T	Classic Gourmet® Heavy Duty Mayonnaise*	13058CLG	
	4 cup	Shredded Lettuce		
	5 slices	Roma Tomato, Sliced		
Conagra® Foodservice	1 ea.	Gardein™ Crabless Crab Cakes* (Vegan, GMO Free, Kosher)	7426700175	
Flowers Bakeries®	4 ea.	European Bakers® 7" Dark Honey Wheat Sub, Hinged	40002930	

**This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Ventura Foods® - All Mel-Fry® SKUs; All Sauce Craft® SKUs; All Classic Gourmet® Mayonnaise SKUs
- Conagra® - All Gardein™ Crabless Crab Cakes SKUs



DIRECTIONS:

1. Preheat the fryer to 350°.
2. To make the pickled veggies: (prepare ahead and hold refrigerated)
3. Place all carrot, cucumber, jalapeño, radish and green onion in a bowl and add the vinegar, lime juice and sugar.
4. Toss well, cover, and hold under refrigeration for at least 1 hour. After 1 hour, drain off and discard excess liquid.
5. Hold vegies under refrigeration until ready for use.
6. To make the chef's sauce:
7. Combine the parmesan sauce, sriracha sauce, mayonnaise and ginger in a bowl and mix until blended together.
8. Place mixture into a squeeze bottle and hold refrigerated. (sauce can be prepared in advance)
9. To build the sandwich:
10. Place crabless crab cakes in a fryer and fry for 3-4 minutes. When done, drain on paper towels, allow to rest for a minute.
11. Lightly toast the hoagie bun in the oven.
12. Place the lettuce on the bottom of the bun and drizzle the sauce on top of the lettuce.
13. Place the sliced tomato on one side of the hoagie.
14. Slice the crabless crab cake into halves and shingle 4 halves on the other side of the hoagie.
15. Drizzle additional sauce in a zig-zag motion across the entire top.
16. Place the pickled veggies on top and serve.

YIELD: 4 Servings

