



Tracy's Alaskan King Crab Bisque Enchiladas

YIELD: 96 (8 inch) Enchiladas; 8 (2 inch) Hotel Pans/12 Enchiladas/Pan

PORTION: 2 (8 inch) Enchiladas

Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Tortillas, corn (can substitute wheat), 8 inch		96	
SAUCE: Butter, unsalted Cornstarch Flour, all purpose, unbleached Broth, Chicken or Vegetable, Low sodium, No MSG Sour Cream Enchilada Sauce Salt, Diamond Crystal Kosher Cumin, ground Cayenne, pepper, ground		2 Cups 1 Cup 1 Cup 2 Qts 1 Qt 1 Gallon 4 Tbsp 4 Tbsp 2 tsp	<ol style="list-style-type: none"> 1. In heavy sauce pan, over medium heat, melt butter: stir in flour and corn starch until well combined and smooth. 2. Gradually whisk in broth, bring to boil. 3. Whisk while cooking for 2 minutes. 4. Whisk in sour cream, enchilada sauce, salt, cumin and cayenne pepper; remove from heat; set aside.
ENCHILADAS: FILLING Cream Cheese Tracy's Alaskan King Crab Bisque, defrosted Onions, green, thin sliced Green Chilies, chopped Black Beans, drained, rinsed Corn, whole kernel, canned, drained or frozen Red Pepper Flakes, crushed Cheese, Monterey Jack, shredded, first Cilantro, fresh, chopped	4 lbs One bag (64 oz) 2 lbs	8 Cups (2 Qts) 1 Qt 1 Qt 6 Cups 6 Cups 2 Tbsp 1 Cup	<ol style="list-style-type: none"> 5. In large mixing bowl, place cream cheese and Tracy's Alaskan King Crab Bisque; combine using paddle attachment. 6. Add onion, green chilies, black beans, corn, red pepper flakes and (first) cheese; set aside. 7. Spread 3/4 cup enchilada sauce on to each (8) greased 2 inch hotel pan; set aside. 8. Using # 16 portion scoop (1/4 cup), deposit crab mixture on to each tortilla; roll up, tucking in sides to make a bundle. 9. Place in coated hotel pan seam side down; repeat to produce 12 enchiladas per hotel pan = total of 96 enchiladas. 10. Pour remaining sauce (2 1/2 Cups) over each pan; top with (second) cheese, one Cup per hotel pan. 11. Bake in 350 F for 20- 25 minutes or until bubbling. 12. Remove from oven, allow to rest (covered) 10 minutes; serve two enchiladas per plate sprinkled with chopped fresh Cilantro.
TOPPING: Cheese, Monterey Jack, shredded, second,		8 Cups	
GARNISH: Cilantro, fresh, chopped OPTION: Avocado, fresh, sliced		3 Slices per serving	<p>OPTION: At time of service, top each serving with 3 slices of fresh avocado.</p>





Tracy's Alaskan King Crab Bisque Rangoons

YIELD: 448 1/2 ounce Rangoons PORTIONS: 64 portions of 7 Rangoons per portion
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Cream Cheese, at room temperature Tracy's Alaskan King Crab Bisque, defrosted Onion, scallion, finely sliced Soy Sauce Sugar, white, granulated Salt, Diamond Crystal Kosher Corn Starch	8 lbs One 64 oz bag 4 ounce	16 Cups 8 Cups (2 Qts) 1/2 Cup 2 Tbsp 2 Tbsp 1/2 Cup 1/2 Cup	<ol style="list-style-type: none"> 1. In mixing bowl with paddle attachment, add cream cheese, Tracy's Alaskan King Crab Bisque, onion, soy sauce, sugar, salt and corn starch. 2. Blend together in medium speed for one minute; scrape down sides of the bowl; mix for 1 more minute. 3. Portion into container, cover, refrigerate for two hours or until it becomes cold. 4. To fill wonton wrappers: place 1 teaspoon crab mixture in center of wonton wrapper. (Use # 60 portion scoop). 5. Brush edges lightly with water; fold into triangles; press to seal edges well. Or, to make Crab Rangoon "Purses," instead of folding into triangles, pull sides up and pinch together to seal and form a "purse" shape. 6. Fry in small batches in 375 F oil until golden brown (3-4 minutes). 7. Drain on paper towels; serve warm. Option is to serve small dipping sauce bowl with either Chinese Duck Sauce, Chinese Plum Sauce or Soy Sauce.
ASSEMBLY OF RANGOONS Wonton Wrappers, packs of 51 wrappers per (you will need 9 packs) Water, tap		448 wonton sheets (3 1/2 x 3 1/2 inches) 1 Cup	
AT SERVICE Option: Serve with small dipping dish with either Duck Sauce, Chinese Plum Sauce or Soy Sauce		1/2 Ounce per portion	





Tracy's Alaskan King Crab Bisque Rustic Galette

YIELD: Eight 9 inch galettes cut into 4ths (32 portions) PORTIONS: 1/4 galette per portion
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Onions, pearl, defrosted, drained Celery, small dice Vegetables, mixed - corn, peas, lima beans, green beans, defrosted, drained Potatoes, Russets, washed, leave skin on, small dice Tracy's Alaskan King Crab Bisque, defrosted Cream Cheese, room temperature Sherry, golden (NOT COOKING SHERRY) Parsley, fresh, chopped Cilantro, fresh, chopped Salt, Diamond Crystal Kosher Old Bay Seasoning Blend	8 ounces 4 ounces 2 1/2 lbs 2 lbs One 64 oz bag 8 ounces 6 ounces	2 Cups 2 Cups 2 Qts 6 Cups 8 Cups (2 Qts) 1 Cup 3/4 Cup 2 Tbsp 2 Tbsp 2 Tbsp 2 Tbsp	<ol style="list-style-type: none"> In large bowl combine all vegetables; set aside. In heavy sauté pan, medium heat, add Tracy's Alaskan King Crab Bisque, cream cheese and sherry. Cook until completely combined; stirring frequently (about 3-4 minutes). Remove pan from heat; pour over vegetable mixture; using rubber spatula, fold to combine completely; set aside. Place two pie crusts on each of four parchment lined sheet pans. Portion one cup Crab-Vegetable mixture in the center of each pie crust; using off-set spatula, spread within 2 inches of edge. Proceed to fold ends of crust over edge, thus creating a <i>galette</i>. Beat egg and water together; using pastry brush, apply egg wash to crust folds. Bake in 450 F oven for 25-30 minutes (until golden brown). Remove from oven; allow to rest 15 minutes; cut each galette into 4 equal portions. Place 1/4 galette on serving plate; garnish with sprig of cilantro and/or parsley.
GALETTE (PIE) CRUST Galette (pie) crust, fresh or commercial, 9 inch		8 Crusts	
EGG WASH Egg, whole, beaten Water	2 ounces 2 ounces	1 whole 1/4 cup	
GARNISH Cilantro Parsley			





Tracy's Alaskan King Crab Bisque Risotto

YIELD: 40 portions PORTIONS: 1 Cup / 8 ounces
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Broth, Chicken or Vegetable, Low Sodium, No MSG Tracy's Alaskan King Crab Bisque, defrosted Olive Oil Onion, sweet (Vandalia), fine dice Celery, fine dice Rice, Arborio Salt, Kosher, Diamond Crystal Red Pepper Flakes, crushed Butter, unsalted Cilantro, chopped	One 64 oz bag 6 Lbs	1 Gallon 8 Cups (2 Qts) 2 Cups 1 Qt 1 Qt 12 Cups 3 Tbsp 2 Tbsp 2 Cups 3/4 Cup	<ol style="list-style-type: none"> Heat and keep broth hot over medium heat until needed. Heat gently over medium heat, and keep Tracy's Alaskan King Crab Bisque hot until needed. Heat heavy, high-sided cooking pan; add oil. Add onions and celery; sauté for 3-4 minutes over medium high while stirring occasionally. Stir in rice, cook over medium heat for 3 minutes while stirring. Add 8 cups of broth at a time; constantly stirring the rice, cooking over medium heat. REPEAT PROCESS 3 MORE TIMES, UNTIL ALL THE BROTH HAS BEEN INCORPORATED – STIR CONSTANTLY. (total of 24 minutes) Add salt, crushed red pepper flakes and 8 hot cups Tracy's Alaskan King Crab Bisque; incorporate completely. Stir in butter and cilantro; adjust seasoning. AT SERVICE: portion 1 cup into a bowl garnished with slight amount shaved Parmesan Cheese and a sprig of fresh cilantro.
GARNISH Parmesan Cheese, shaved Cilantro, fresh sprigs		120 Shavings 40 Sprigs	





Tracy's Alaskan King Crab Bisque Individual Pot Pies

YIELD: 24 Individual Pies (8 ounces) PORTIONS: One Pie per portion
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Onions, pearl, defrosted, drained	8 ounces	2 Cups	<ol style="list-style-type: none"> In large bowl combine all vegetables; set aside. In heavy sauté pan, medium heat, add Tracy's Alaskan King Crab Bisque, cream cheese and sherry. Cook until completely combined; stirring frequently (about 3-4 minutes). Remove pan from heat; pour over vegetable mixture; using rubber spatula, fold to combine completely; set aside. Portion one cup Crab-Vegetable mixture in each (24) aluminum foil tins. Roll out the biscuit puck on lightly dusted work surface to 5 1/2 inch circle; make a few knife cuts in each biscuit circle. Place a rolled out biscuit circle to form a crust over each pie tin with crab-vegetable mixture (24). Beat egg and water together; using pastry brush, apply egg wash to crusts. Place individual pies on sheet trays for baking; bake in 450 F oven for 25-30 minutes (until golden brown). Remove from oven; allow to rest 15 minutes; Place on plate, garnish with sprigs of Cilantro and Parsley.
Celery, small dice	4 ounces	2 Cups	
Vegetables, mixed - corn, peas, lima beans, green beans, defrosted, drained	2 1/2 lbs	2 Qts	
Potatoes, Russets, washed, leave skin on, small dice	2 lbs	6 Cups	
Tracy's Alaskan King Crab Bisque, defrosted	One 64 oz bag	8 Cups (2 Qts)	
Cream Cheese, room temperature	8 ounces	1 Cup	
Sherry, golden (NOT COOKING SHERRY)	8 ounces	1 Cup	
Parsley, fresh, chopped		2 Tbsp	
Cilantro, fresh, chopped		2 Tbsp	
Salt, Diamond Crystal Kosher		2 Tbsp	
Old Bay Seasoning Blend		2 Tbsp	
Individual aluminum foil tins, 5 inch		24 each	
BISCUIT TOPPING (PIE) CRUST			
Flour, all purpose, unbleached; for dusting during roll out		3/4 Cup	
Biscuit Pucks, fresh or defrosted frozen, rolled out 5 1/2 inch circle		24 Pucks	
EGG WASH			
Egg, whole, beaten	2 ounces	1 whole	
Water	2 ounces	1/4 cup	
GARNISH			
Cilantro, sprigs		24	
Parsley, sprigs		24	





Tracy's Alaskan King Crab Bisque Poutine

SAUCE: YIELD: 46 Portions PORTION: 1/2 Cup (# 8 portion scoop)
FRENCH FRIES: YIELD: 17.25 lbs (46 portions) PORTION: 6 ounces per
POACHED EGGS: YIELD: 46 Portions PORTION: 1 Whole Egg per
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
SAUCE Butter, unsalted Cornstarch Flour, all purpose, unbleached Broth, Chicken or Vegetable, low sodium, NO MSG Sour Cream Tracy's Alaskan King Crab Bisque, defrosted Salt, Diamond Crystal Kosher Old Bay Seasoning Blend Cayenne Pepper, ground Cilantro, fresh, chopped	One 64 oz bag	2 Cups 1 Cup 1 Cup 2 Qts 1 Qt 8 Cups (2 Qts) 4 Tbsp 2 tsp 2 tsp 2 tsp	1. In heavy sauce pan, over medium heat, melt butter; stir in cornstarch and flour until well combined (smooth). 2. Gradually whisk in broth until well blended; bring to boil. 3. Whisk while cooking for 2 minutes. 4. Whisk in sour cream; Tracy's Alaskan King Crab Bisque, salt, Old Bay Seasoning Blend, Cayenne Pepper and Cilantro. 5. Bring to gentle boil; remove from heat; set aside while keeping warm.
EGGS Eggs, whole, poached, kept warm for service		46	6. Poach eggs; set aside; keep warm.
FRENCH FRIES French Fries: fried and seasoned lightly with either Sea Salt or Old Bay Seasoning Blend	17.25 lbs 6 oz		7. Cook French Fries; season lightly; keep warm.
GARNISH Cilantro, fresh chopped, as a sprinkle		1 Cup	Assembly: 8. Portion 6 ounces French Fries on plate. 9. Top with poached egg. 10. Top with hot Tracy's Alaskan King Crab Bisque Sauce; garnish with sprinkle of chopped Cilantro.





Tracy's Alaskan King Crab Bisque a la Newburg

YIELD: Forty two 6 ounce portions

PORTIONS: Forty two 6 ounce (# 6 Ladle) Newburg served in 4 inch ramekin with 168 toast point pieces (4 pieces per) or

Forty two 4 ounce (# 12 portion scoop) of rice with 6 ounces of a la Newburg Sauce

Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Butter, unsalted Mushrooms, thinly sliced Corn Starch Flour, All Purpose, unbleached Chicken stock, low sodium, NO MSG Heavy Cream Cream Cheese, room temperature Tracy's Alaskan King Crab Bisque, defrosted Cognac Tarragon, fine chop Paprika, sweet Salt, Diamond Crystal Kosher Cayenne Pepper, fine ground Lemon juice, freshly squeezed	1 lb 1lb One 64 oz bag	2 Cups 8 Cups 1/2 Cup 1/2 Cup 2 Cups 8 Cups 2 Cups 8 Cups (2 Qts) 2 Cups 1/2 Cup 2 Tbsp 2 Tbsp 1 tsp 1/4 Cup	<ol style="list-style-type: none"> In heavy sauce pan melt butter over medium heat for 4 minutes; add mushrooms; sauté for 8 minutes. Add corn starch and flour; stir to combine; cook for 4 more minutes. Gradually stir in chicken stock, cook 4 more minutes; add heavy cream, cream cheese and Tracy's Alaskan King Crab Bisque; stir to a smooth consistency; add Cognac. Cook on lower heat to simmer while stirring in tarragon, sweet paprika, salt and cayenne pepper. Cook for 4 more minutes. Stir in lemon juice; adjust seasoning. Serve in 4 inch ramekin with 4 toast points per portion or ladle 6 ounces of Tracy's Alaskan King Crab Bisque over 1/2 Cup (4 ounces) steamed cooked rice. Garnish Option: place sprig of tarragon and wedge of lemon on each portion.
AT SERVICE Have ready forty two 4 inch ramekins for 6 oz of a la newburg; 168 toast points or forty two 4 oz portions of rice (10 lbs 5 oz)			
GARNISH OPTION 42 sprigs each of Tarragon and lemon wedges			





Tracy's Alaskan King Crab Dip with Wonton Crisps

YIELD: Twenty Eight 4 ounce Ramekins
each accompanied with 24 Diagonal Cut Wonton Crisps
PORTION: One 4 ounce Ramekin with 24 Wonton Crisps
Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
DIP Cream Cheese, Neufchatel Tracy's Alaskan King Crab Bisque, defrosted Corn Starch Water Cayenne Pepper	3 Lbs One 64 oz bag	8 Cups (2 Qts) 3 Tbsp 3 Tbsp 1 tsp	<ol style="list-style-type: none"> In sauce pan combine cream cheese, Tracy's Alaskan King Crab Bisque; heat gently. Heat to 200 F, stirring gently. Combine corn starch, water and cyenne papper; incorporate with a wisk into crab mixture; heat to 200 F. Portion into twent eight 4 ounce remakins; set aside; refrigerate until needed.
WONTON CRISPS Parchment Paper Wonton Skins, cut as triangles Butter, salt free, melted Old Bay Seasoning		14 Full Size Sheet Pans = 48 triangles per full sheet pan = Total 672 Triangle Pieces 24 Wonton Skins cut in half on the diagonal = 48 triangles per sheet pan 2 Cups 4 Tbsp	<ol style="list-style-type: none"> Cut 24 square wonton skins in half on the diagonal to form triangle. Brush wonton skins triangle with melted butter, place on parchment lined full sheet pans; lightly sprinkle with Old Bay Seasoning on each triangle. Bake in 350 F oven for 5 - 6 minutes; remove from oven; cool.
GARNISH Lemons, cut into wedges Parsley, sprigs		28 wedges 28 sprigs	At service: <ol style="list-style-type: none"> Heat ramekin filled with dip in 350 F oven for 5 minutes or in microwave for 50 - 60 seconds. Heat Wonton Crisps in 350 F oven for 25 - 30 seconds. Portion 24 Wonton Crisps around a ramekin set on a platter. Garnish each platter/plate with lemon and parsley.





Tracy's Alaskan King Crab Sauce for Fish

YIELD: 48 Portions PORTION: 3 Ounce Portions of Sauce
4 Ounce Portions of Fish

Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
SAUCE Tracy's Alaskan King Crab Bisque, defrosted Cream, Half and Half Mascarpone Cheese (Italian Cream Cheese – may substitute regular cream cheese) Cognac	One 64 oz bag 3 lbs	8 Cups (2 Qts) 1 Qt 6 Cups 1 Cup	1. In sauce pan gently heat Tracy's Alaskan King Crab Bisque at a simmer over medium heat, stirring occasionally. 2. Stir in cream, mascarpone and Cognac. 3. Heat to 165 F; burn off Cognac; set aside over a bain marie to keep warm.
FISH Cod or Salmon Filet, (or choice of local favorite fish, e.g., red snapper, swordfish or monk fish) cut into forty eight 4 ounce portions	13-14 lbs		4. Combine bread crumbs, salt, pepper and melted butter. 5. Toss each fish piece in bread crumb mixture: set 24 pieces on each (2) parchment paper lined sheet pans. 6. Place in 350 F oven; bake for 10 -12 minutes (to internal fish temperature of 165 F).
BREADING Bread Crumbs, Panko plain Salt, Diamond Crystal Kosher Pepper, black, ground Butter, unsalted, melted		5 Cups 2 Tbsps 2 tsp 1 1/2 Cups	or 7. Cook fish over medium heat for 5-6 minutes. 8. Turn fish over; cook for 5-7 minutes (to internal fish temperature of 165 F).
GARNISH Lemon, cut into 6 wedges each Parsley, washed, broken into 6 clusters (Substitute cilantro or fresh dill if preferred)		48 wedges 48 clusters	9. Place fish on warmed platter; pour sauce over each piece of fish, garnish with parsley and lemon wedges.





Tracy's Alaskan King Crab Sauce for Pasta

YIELD: 24 Portions PORTION: 4.5 Ounce Portions of Sauce
 4.6-5 Ounce Portions of Pasta
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
SAUCE Tracy's Alaskan King Crab Bisque, defrosted Cream, Half and Half Mascarpone Cheese (Italian Cream Cheese – may substitute regular cream cheese) Salt, Diamond Crystal Kosher Red Pepper Flakes	One 64 oz bag	8 Cups (2 Qts) 3 1/2 Cups 2 Cups 1 Tbsp 1 tsp	1. Place Tracy's Alaskan King Crab Bisque, cream and mascarpone in sauce pan; heat over medium heat; bring to gentle simmer. 2. Add salt and pepper flakes; adjust seasoning to taste. 3. Remove from heat and place over a bain marie to keep warm.
PASTA Pasta (macaroni, twist or penne etc.) Water Salt, Diamond Crystal Kosher	7 lbs	5 Gals 1/4 Cup	4. Bring salted water to boil; stir in pasta; cook for 7 minutes, stirring occasionally. 5. Drain pasta; place in bowl; stir in sauce; adjust seasoning.
GARNISH Parsley, Italian, chopped (Substitute Cilantro or Thyme sprig if preferred)		3/4 Cup	6. Portion on to a warmed hotel pan or platter; garnish with parsley and serve immediately.





Tracy's Alaskan MacCrab

YIELD: 36 (3 Dozen) 4" Ramekins or Three 2" Full-size Hotel Pans

PORTION: Thirty six 4" ramekins (5.5 - 6 ounces) or Thirty six 6 ounce portions

Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
SAUCE Blue Cheese, crumbled Mascarpone Cheese (Italian Cream Cheese – may substitute regular cream cheese) Tracy's Alaskan King Crab Bisque, defrosted Pepper, Cayenne, ground Salt, Diamond Crystal Kosher	3 lbs	2 Cups	<ol style="list-style-type: none"> 1. In large mixing bowl combine blue cheese, mascarpone, Tracy's Alaskan King Crab Bisque, pepper and salt. 2. Heat crab and cheese sauce over medium heat, simmer until all are incorporated. 3. In large mixing bowl portion the el dente cooked pasta; pour crab and cheese sauce over the pasta; mix gently until all is incorporated. 4. Portion into individual ramenkins or hotel pans; set aside. 5. Toss bread crumbs and melted butter together in medium sauce pan; heat over medium heat for 4 minutes. 6. Sprinkle bread crumbs over individual ramenkins or hotel pans. 7. Either bake in 350 F oven for 10 - 12 minutes or refrigerate for later service. 8. At service: garnish with wedge of lemon and cluster of parsley. At service time, use # 8 portion scoop if serving from the hotel pans.
TOPPING: Bread Crumbs, Panko plain Butter, unsalted, melted	One 64 oz bag	8 Cups (2 Qts)	
PASTA Pasta (double wall, macaroni cooked el dente - 7 minutes)	9 lbs	2 tps 2 Tbsps	
GARNISH Lemon, cut wedges Parsley, washed, clusters		4 Cups 1 Cup	





Tracy's Alaskan King Crab Bisque Quiche

YIELD: Twelve 9 1/2" - 10" Quiche PORTIONS: 4 - 6 per Quiche
 Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
PASTRY SHELLS Pastry Pie Crust, frozen Egg yolk Water		Twelve 9 1/2" - 10" Pastry Crusts Two whole 1/3 Cup	<ol style="list-style-type: none"> 1. Set oven @ 400 F. 2. Allow pie crust to defrost for 20 minutes; prick bottom with tines of a fork. 3. Bake crust for 15 - 20 minutes. 4. Beat egg yolk and water together. 5. Upon removing crust from oven, brush entire crust with egg solution. 6. Set aside to cool for 20 minutes.
QUICHE Bacon, smoked, cut into 1" pieces, par cooked Eggs, whole, lightly beaten Cream, heavy Salt, Diamond Crystal Kosher Red Pepper Flakes, crushed Nutmeg, ground Tracy's Alaskan King Crab Bisque, defrosted Baked Pastry Crust 9 1/2" - 10 "	3 lbs One 64 oz bag	4 Dz (48 whole eggs = 12 Cups) 3 Qts 1 Tbsp 1 tsp 1 tsp 8 Cups (2 Qts) 12	<ol style="list-style-type: none"> 1. Place cut bacon in heavy pan over medium heat; stirring occasionally until fat is almost rendered. 2. Place on paper towel to drain; set aside. 3. Whisk eggs lightly; whisk in heavy cream, salt, red pepper flakes and nutmeg. 4. Gently whisk in Tracy's Alaskan King Crab Bisque. 5. Arrange bacon pieces on bottom of baked pastry crust; pour in the crab bisque mixture. 6. Place in 375 F oven; bake until filling is set and lightly browned (30 - 40 minutes). 7. Remove from oven; allow quiche to rest 15 minutes. 8. Cut each quiche into 4 - 6 portions.





Tracy's Alaskan King Crab Bisque Cold Pasta Salad

YIELD: 21 lbs PORTIONS: Forty eight 8 ounce portions
Estimated Food Cost Per Serving:

INGREDIENTS	WEIGHT	MEASURE	METHOD
Celery, diced, small	1 lb 4 oz	4 Cups	<ol style="list-style-type: none"> In a large bowl place celery, peas, corn, red pepper, onions, water chestnuts (or radish) and cooled, cooked pasta; gently toss to combine all ingredients evenly. Combine Tracy's Alaskan King Crab Bisque, mayonnaise, salt and red pepper flakes; mix thoroughly. Adjust seasoning; set aside in refrigeration until service time. At service: Place greens on chilled plater, top with one (1) cup measure of combined salad; garnish with sprinkle of chopped Cilantro.
Peas, frozen, small	1 lb 4 oz	4 Cups	
Corn, Whole Kernel, frozen or canned	1 lb 4 oz	4 Cups	
Red Pepper, diced, small	1 lb 4 oz	4 Cups	
Onions, green scallions, cut on bias	8 ounces	2 Cups	
Water chestnuts or Radishes, diced, small	8 ounces	2 Cups	
Pasta (shells, penne, etc.) cooled cooked	21 lbs	32 Cups (4 Qts)	
SAUCE			
Tracy's Alaskan King Crab Bisque, defrosted	One 64 oz bag	8 Cups (2 Qts)	
Mayonaise	2 lbs	1 Qt	
Salt, Diamond Crystal Kosher		3 Tbsp	
Red Pepper Flakes, crushed		4 tsp	
AT SERVICE			
Mixed Field Greens or Romaine lettuce, shredded	2 lbs	8 Cups	
Cilantro, chopped		2 Cups	

