

Profit Potential		
Food Cost	Menu Price	Profit
\$4.20 per 4 svg	\$9.99	\$5.79

Mushrooms Stuffed with Crab & Fennel Mustard Filling



Item Description	Amount	Cost
Diced Shallots & Diced Fennel Bulb	3 cups each	\$1.23
Butter	1-1/2 lbs	\$2.50
Brandy	12 oz	\$5.15
Custom Master's Touch Bechamel	6 cups	\$2.99
Mrs. Friday's Crab Meat	6 lbs	\$11.35
Dijon Mustard	12 oz	\$1.99
Kikkoman Panko Japanese Style Breadcrumbs	1 lb	\$4.50
Washed Mushroom Caps	228 each	\$21.15

Saute shallots and fennel in butter until tender. Remove from heat and set aside. Deglaze pan with brandy and add prepared Custom Master's Touch Bechamel Sauce. Stir in crab-meat and mustard. Let cool. Add bread crumbs to thicken. Season with 1 tsp pepper. Stuff mushroom caps with crab mixture. Bake at 400°F for ten minutes.

Yield: 48 servings Serving Size: 6 each

