



# CALVERT HOUSE CRAB CAKE BASE

# TULKOFF®

FOOD PRODUCTS, INC.

*A family tradition of quality and great taste.*

## THE TULKOFF ADVANTAGE

- Available in food service packaging
- Batch consistency for the same great flavor every time
- Ready to use for authentic Maryland crab cakes
- Six month shelf life in food service
- Custom packaging is available upon request, minimums apply
- Made with a commitment to food safety and product quality

## Our Featured Product

This crab cake base is a rich and creamy mayonnaise-based sauce perfectly seasoned for that authentic Chesapeake Bay experience. See what the locals have been raving about all these years!

## Our Quality Brands

Calvert House

## Standard Pack Sizes

6/32 fl oz  
4/1 gal

## Health Benefits



**Allergens:** Egg

**Storage:** Best if Refrigerated

**Preparation:** Ready to use or  
serve when product is open

## Menu Suggestions and Serving Ideas

- Add crab meat and cream cheese for a flavorful crab dip
- Great for dipping fried hor'deuvres
- Make authentic Maryland crab cakes
- Perfect substitute for mayonnaise in tuna and shrimp salad
- Top chicken or fish
- Use as a seafood pasta sauce

Baltimore's Best Crab Cakes

### INGREDIENTS

- 2/3 cup Tulkoff Calvert House Crab Cake Base
- 1 lb crab meat
- 4 slices of fresh bread, crusts removed

### PREPARATION

Tear bread into small pieces. Combine with crab meat and fold in crab cake base. Shape into cake or balls. Fry, broil, or bake at 350° until cooked through.

Prep Time: 10 minutes • Cook Time: 10 minutes

**6 SERVINGS**

