



Our assurance of quality means reliability and profit you can count on!

LOBSTER

Quality

- SHRIMP
- CLAMS
- CRAB
- FISH

Success is a choice, choose Rockport.



Hand-PickedSNOW CRAB MEAT



Loaded Crab Fries

2 SERVINGS

Enjoy this recipe for Loaded Crab Fries, crispy french fries topped with succulent snow crab and garlic aioli. Perfect for entertaining friends and family, it's so easy to prepare!

- 8 10 oz meat boiled French fries, homemade or frozen
 - 1 Tbsp Old Bay seasoning 1 Tbsp salt, or to taste
- 2 oz queso fresco or feta, crumbled
- 2 4 spring onions, diced Lemon wedges, for garnish
 - 1 jalapeño or pepper of choice, diced for garnish if desired Fresh cilantro, to garnish Garlic aioli Crispy bacon, optional

Garlic Aioli

- 1 cup sour cream
- 1/2 cup mayonnaise
- 2 garlic cloves, finely diced
- 1/2 tsp salt Juice from 1/2 lemon

- Boil the Snow Crab Leg Clusters in a large pot. Fill the pot just over halfway with cold water, add salt and bring to a boil.
- 2. Place frozen crab legs in the pot.
- 3. Cook the Crab Legs for for 5 6 minutes. Remove from the heat, and drain and remove meat from the shells. Set aside.

Garlic Aioli

 In a mixing boil, combine the sour cream, mayonnaise, garlic, salt, and lemon until mixed well. Cover and refrigerate until ready to serve.

Assemble Loaded Crab Fries

- Make the French fries, either the homemade method recipe or according the directions for frozen french fries of your choice.
- 2. Once fries are cooked, toss with Old Bay seasoning and salt, to taste.
- Top the crispy French fries with the snow crab meat, queso fresco or feta, spring onions, cilantro and jalapeño pepper and bacon if desired. Drizzle with the parlic aioli and serve!

ROCKPORT			CASE	MASTER CASE	COST PER	COST PER
ITEM #	PRODUCT	STYLE	PACK	UPC #	CASE	POUND
301030	Combo	Hand Picked, Combo (40 L/60 B), Cooked	30 lb (12/2.5 lb) Vacuum Pack Blocks	6 39663 73130 5		
301010	Combo	Hand Picked, Combo (40 L/60 B), Cooked	10 lb (4/2.5 lb) Vacuum Pack Blocks	6 39663 73110 7		

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