

## Alaska Crab Cake Louie Sandwich



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24

### **Ingredients:**

#### **Louie Sauce:**

4 ½ cups mayonnaise

1 cup plus 2 Tbsp. chili sauce, Heinz® brand

¾ cup green onions, minced

1 ½ Tbsp. Worcestershire sauce

½ tsp. cracked black pepper

24 sesame buns or brioche rolls, split

8 oz. butter, softened

5 lb. 4 oz. breaded Alaska Crab cakes, frozen (3.5 oz. each)

48 avocado wedges

48 tomato slices

1 lb. iceberg lettuce, shredded

### **Description:**

#### **Louie Sauce:**

To make Louie Sauce, in bowl, mix all ingredients to blend thoroughly. Cover and refrigerate at least 2 hours before using. Makes about 6 cups.

For each sandwich, spread each cut side of 1 bun with 1 tsp. butter; griddle until golden. Deep-fry or pan-fry 1 crab cake until golden and cooked through. Spread each cut side of bun with 2 Tbsp. Louie Sauce.

On bun bottom, layer crab cake, 2 avocado wedges, 2 tomato slices and 1 oz. lettuce. Cover with bun top.

### **FOR YOUR DISPLAY:**

“A lightly breaded Wild Alaska Crab cake served warm on a sesame roll with house-made Louie Sauce, avocado, tomato and lettuce.”