



Cajun Crab Dip

4 Ingredients

Created: 10/5/2026 at 1:11:30 PM
Division: TAMPA (3103) **Customer:** THUNDER BAY FOODS (21292636)
Category: **Price:** \$15.99 **Food Cost(\$):** \$3.36 **Gross Profit:** \$12.63 **Food Cost(%):** 21.0%



Ingredients (4)								
Line #	Product #	Product Description	Quantity	Unit of Measure	Type	Brand	Cost	Notes
1	#6830170	DIP, CHEESE 4 WAY PLASTIC TUB FROZEN	5	ounce	US Foods	THUNDER BAY FOODS	\$1.43	
2	#2312778	CRABMEAT, BLUE SWIMMING CLAW COOKED PASTEURIZED IMPORTED REF CAN WILD	1.5	ounce	US Foods	HARBOR BANKS	\$1.44	
3	#778415	SEASONING, CAJUN GRANULATED PLASTIC SHAKER SHELF STABLE SPICE	0.25	teaspoon	US Foods	MONARCH	\$0.02	
4	#6032028	CHIP, TORTILLA CORN WHITE TRIANGLE BAG SHELF STABLE	3	ounce	US Foods	DEL PASADO	\$0.46	

Preparation Steps (5 Steps)						
Line #	Step Name	Time	Work Station	Temp.	Ingredients	Description
1	Build	-	-	-	-	Place cheese dip base, 1/2 of the crab meat, and half of the cajun seasoning into serving dish.
2	Heat	2 minutes	-	-	-	Microwave on high for 2 minutes until hot and bubbly.
3	Garnish	-	-	-	-	Top with cheddar jack cheese and remaining crab.
4	Brown	-	-	-	-	Broil until cheese is melted and begins to brown
5	Serve	-	-	-	-	dust with remainign cajun seasoning and serve with chips.