



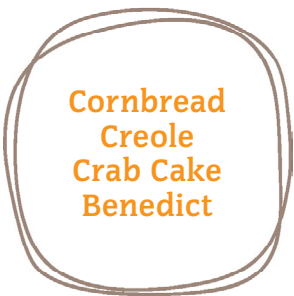
Cornbread Creole Crab Cake Benedict

Featuring
Chef Pierre®
Cornbread

Toasted cornbread layered with crab cakes and poached eggs, topped with Creole hollandaise sauce.



Jazz up your menu with new, tempting appetizers, entrees and desserts



**Cornbread
Creole
Crab Cake
Benedict**

Featuring
Chef Pierre®
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Ingredients Yield: 1 serving

- | | |
|-------------------|--|
| 1 portioned slice | #20333 Chef Pierre® Cornbread 12"x16" Pre-cut 30-Slice Southern Style* |
| 2 (2 oz. each) | Crab cakes, prepared |
| 2 | Eggs, poached |
| ¼ C | Hollandaise sauce |
| 1/8 tsp | Creole seasoning |
| | Dash hot sauce |
| ¼ C | Diced tomato |
| 1/2 tsp | Parsley, chopped |
| | Salt & pepper |

Assembly

- 1 Cook or heat crab cakes until hot.
- 2 Split cornbread in half crosswise.
- 3 Lightly butter grill or skillet, add cornbread, cut side down and toast until golden.
- 4 Place cornbread, toasted side up, on serving plate; top each half with a crab cake.
- 5 Top each crab cake with a warm poached egg.
- 6 Combine hollandaise sauce, creole seasoning and hot sauce, pour evenly over eggs.
- 7 Sprinkle chopped tomato, parsley, salt and pepper over sauce.

*#08281 Chef Pierre® Cornbread 12"x16" Pre-Cut Slice Sweet Style may be substituted.

47%
Nearly half of consumers are craving more comfort foods
Technomic, Foodservice Planning Program 2021

Cornbread is found on **42.7%** of BBQ menus and nearly a third of American cuisine menus
Datassential MenuTrends 2022

[SaraLeeFrozenBakery.com/Recipes](https://www.SaraLeeFrozenBakery.com/Recipes)