



Home of the Maryland Famous Crab Cake

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Romanos Restaurant

Cooking Instructions

Crab Cakes:

Preheat oven to 450F* for approximately 10 minutes. Remove the lid from each container in which the crab mixture is in and quickly flip container, open end down, on an un-greased cookie sheet pan and slowly lift the container from the sheet pan. This will form a ready to cook crab cake. Place in the preheated oven for 15 to 20 minutes or until the crab cakes are golden brown and firm. Remove from oven and let set for about 2-3 minutes before serving. Enjoy!

Stuffed Chicken with Crabmeat:

Preheat oven to 375F*. Place chicken on a baking sheet and cook for 15 minutes on the one side. Turn the chicken over and cook for an additional 15 minutes on the other side. Meanwhile, heat the brandy sauce in a small saucepan until it is warm. When the chicken is finished cooking, pour the brandy sauce over the top and enjoy!

Stuffed Shrimp:

Preheat oven to 450F* for approximately 10 minutes. In a small cooking pan, flip the container in which the stuffed shrimp is in, open end down, and slowly remove the container. In the pan, add some butter, water, and lemon juice. Bake at 450F for 12 to 15 minutes or until golden brown and firm. Enjoy!

Crab Dip:

Preheat oven to 375F*. Place the crab dip in a small baking dish and bake until the top is golden brown. The dip may be served with bread or your favorite crackers. Enjoy!

Crab Balls:

Preheat the oven to 450F*. Scoop the crab mixture into small balls and place onto an un-greased baking sheet. You may form them into any size you prefer, a small ice cream scooper works well. Bake for 12 to 15 minutes or until golden brown and firm.

*preheating the oven is very important

Thank You For Your Order!

We hope you enjoy your food and refer our famous Maryland crab cakes to all of your friends and family. Please feel free to e-mail us or call us with any questions or comments.