



Lighthouse

Because You Expect the Best



Byrd International Presents

Lighthouse Brand Crab Meat

*Exceptional Quality
At An Exceptional Price*

Lighthouse Brand Crab Meat

Byrd International takes great pride in introducing its newest product, Lighthouse Brand Crab Meat. Lighthouse Brand is Byrd's economically priced red swimming crab product line. Lighthouse is produced with only the highest quality red swimming crabs (*portunus haanii*) which are hand picked and pasteurized in the same manner as our Byrd International blue swimming crab products. All Byrd products are produced under the strictest of standards and controls and all facilities are HACCP compliant and FDA registered.

Product



Lighthouse Jumbo Lump

Item 10410

Graded 3 grams & Up



Lighthouse Super Lump

Item 10414

Graded 2 - 3 grams/piece



Lighthouse Lump

Item 10411

Whole Broken Lump Pieces



Lighthouse Special

Item 10412

All white body meat

Lighthouse Hot Crab Dip

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Ingredients:

- ✓ 1 - 8 oz. Package of Cream Cheese, softened
- ✓ ½ Cup Sour Cream
- ✓ 2 Tbl Mayonnaise
- ✓ 1 Tbl Lemon Juice
- ✓ 1 ¼ tsp Worcestershire Sauce
- ✓ ½ tsp Dry Mustard
- ✓ 1 Tbl Milk
- ✓ ¼ Cup Cheddar Cheese, grated
- ✓ ½ pound of Lighthouse Super Lump or Lump Crab Meat
- ✓ Pinch of Garlic Salt
- ✓ Paprika for Garnish

Directions:

In a large bowl, mix cream cheese, sour cream, mayonnaise, lemon juice, Worcestershire sauce, mustard and garlic salt until smooth. Add enough milk to make mixture creamy. Stir in 2 tablespoons of the grated cheese. Fold crab meat into cream cheese mixture. Pour into greased 1 quart casserole. Top with remaining cheese and paprika. Bake at 325 degrees until mixture is bubbly and browned on top, about 30 minutes.

Yield: about 4 cups of dip.



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BYRD INTERNATIONAL, INC.
30165 Wildlife Lane
Salisbury, MD 21804
(P) 410-749-7075
(F) 410-749-7029