



Saddleback **Lobster Tails**



Maximize convenience and minimize waste with an innovative seafood solution. First-of-its-kind **Portico Imperial Saddleback Lobster Tails** come pre-split at the top with meat lifted over the shell and are individually quick-frozen for a ready-to-prepare product. Made from premium wild-caught lobsters from the cold waters of the North Atlantic, these Marine Stewardship Council (MSC) certified lobster tails are known for their rich flavor and appealing texture.

Features and Benefits

- Chemical free and accurately graded
- No broken shells or damaged meat
- Appeals to consumers seeking sourcing transparency
- Premium Individually Quick Frozen (IQF) pack ensures fully usable product – cook only what you need
- Ready to prepare and cook; uniform appearance
- Great for large catering applications
- Saves labor to cut product; reduces number of claims due to injuries in the kitchen

Cost Benefit: Minimizes waste – on average 15% of shells are broken from lifting the tails

- If a catering event requires 1,000 tails, operators would break around 150 tails doing the process themselves. At \$6.50 per tail, this would equate to approximately \$975 in waste.

Ingredients

NORTH ATLANTIC LOBSTER

Menu Ideas

- **Simple Broiled Lobster Tail:** Broiled lobster tail with warm drawn butter, lemon wedge, and parsley garnish*
- **Crab-Stuffed Lobster Tail:** Baked saddleback lobster tail stuffed with lump crabmeat, breadcrumbs, mayonnaise, shallots, egg and old bay seasoning*
- **Lobster Tail with Peach-Lime Sauce and Endive Salad:** Grilled lobster tail brushed with olive oil, lime juice and sea salt sprinkle served with peach-lime sauce and grilled endive, fennel, sweet corn and peach salad*
- **Panko-Crusted Lobster Tail:** Classic broiled lobster tail with butter, lemon juice and garlic, crusted with panko breadcrumbs and topped with Parmesan cheese and paprika, served with roasted red skin potatoes and asparagus*

*pictured

Preparation Instructions

For best results thaw before cooking. When thawing overnight, be sure to cover the lobster tails to prevent cross contamination.

Can be broiled, baked, grilled or fried. Thaw under refrigeration immediately before using. Thaw lobster tails refrigerated overnight covered to prevent cross contamination.

To Bake: Place thawed lobster tails on a baking sheet and place on lowest oven rack. Bake approximately 18 minutes at 400°F.

To Broil: Place thawed lobster tails on a baking sheet and place on highest oven rack. Broil approximately 8 minutes at 500°F.

To Bake (from frozen): Place frozen lobster tails on a baking sheet and place on lowest oven rack. Bake approximately 22 minutes at 400°F.

To Broil (from frozen): Place frozen lobster tails on a baking sheet and place on highest oven rack. Broil approximately 10 minutes at 500°F.

SUPC	Pack/Size	Brand	Description
7052739	1 / 10 LB.	PORTIMP	LOBSTER TAIL SADDLEBACK 3-4OZ
7052746	1 / 10 LB.	PORTIMP	LOBSTER TAIL SADDLEBACK 4-5OZ
7052782	1 / 10 LB.	PORTIMP	LOBSTER TAIL SADDLEBACK 5-6OZ
7052769	1 / 10 LB.	PORTIMP	LOBSTER TAIL SADDLEBACK 6-7OZ

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