

SAUTÉING

BUTTER FLAVORED OILS



Making Food Better, Everyday.

STRATAS
FOODS®

BUTTER FLAVORED OILS



Whirl butter flavored oil adds delicious flavor to everything you make. With butter taste, better performance and up to half the cost of butter, Whirl is the perfect addition to any kitchen.

Why use Whirl vs. butter?

Unlike butter or margarine, Whirl doesn't contain water, so there's no waste. And without water, no refrigerator is required.

What's your cost per serving?

To calculate your cost per serving, go to:
www.stratasfoods.com/whirl-calculator

Enter your current butter price and the amount of butter you use in your most popular menu item. See for yourself the savings when you switch to Whirl!



Original Whirl

- Adds a delicious butter flavor to everything you make
- Its proven high heat performance is perfect for grilling and sautéing
- Whirl's butter flavor won't dissipate under high heat conditions



Garlic Flavored Whirl

- Combines the rich taste of Whirl with authentic garlic flavor
- Lightly toss pasta or vegetables with Garlic Whirl, or brush on breads and pizza crusts to add rich garlic butter flavor



Sodium Free Whirl

- Perfect for chefs who want to control the salt level in their recipes
- An ideal replacement for unsalted butter in sauces, and marinades
- Excellent for use in low sodium diets

RECIPE / CRAB CAKES

INGREDIENTS

- 1/4 cup + 1 tablespoon **WHIRL**
- 1/4 teaspoon salt
- 1/4 teaspoon tobasco sauce
- 1 cup breadcrumbs
- 1 teaspoon dry mustard
- 3 cups surimi (imitation crab) or sealegs (finelychopped)
- 3 large eggs
- 4 tablesoops fresh parsley (chopped)

Serving suggestions: Garnish with cocktail sauce, lemon slices and ornamental cabbage. Yield 4-6 portions



DIRECTIONS

1. In a large mixing bowl, beat 1/4 cup of **WHIRL** with the eggs, mustard, Tobasco sauce, and salt.

2. Stir in the surimi, parsley and breadcrumbs. Form into 12 round and flattened cakes and chill for 30 minutes.

3. Heat 1 tablespoon **WHIRL** in a 12 or 14 inch skillet over medium heat. Add the crab cakes and fry for 4 minutes per side, turning them gently with a slotted spatula. Remove from pan, drain on paper towels, and serve.

STRATAS Product Code	Description	Pack Size	Net WT	GR WT	Pallet WT	Cases Per Layer	Tier	Cases Per Pallet	Length	Width	Height	Cubic Feet
103500 L1	WHIRL® Butter-Flavored Oil	3/1 GAL	23.2	25.5	2,295	18	5	90	13.44	8.06	12.63	0.79
103500 N1	WHIRL® Butter-Flavored Oil	1/35 LB	35.0	36.5	2,192	20	3	60	9.75	9.40	16.01	0.85
103500 K1	WHIRL® Butter-Flavored Oil	2/17.5 LB	35.0	37.6	2,256	10	6	60	19.38	9.75	10.19	1.11
103605 L1	GARLIC WHIRL® Butter-Flavored Oil	3/1 GAL	23.2	25.5	2,295	18	5	90	13.44	8.06	12.63	0.79
103515 L1	SODIUM FREE WHIRL® Butter-Flavored Oil	3/1 GAL	23.2	25.5	2,295	18	5	90	13.44	8.06	12.63	0.79

