

GREAT FRESH FISH RECIPES

from **Barbara Ann Fishing Charters**

www.BAfishingCharters.com

Baked Flounder Stuffed With Crabmeat

8 flounder fillets
1/2 pound fresh crabmeat, picked through for shells
1/4 cup green pepper, finely chopped
1/2 cup chopped celery
1/4 cup chopped onion
2 cloves minced garlic
1/4 cup oil
1 cup fine breadcrumbs
2 eggs, slightly beaten
1/2 teaspoon pepper
1 tablespoon chopped parsley
8 pats unsalted butter
8 teaspoons fresh lemon juice

Simmer peppers, onions, celery and garlic in oil until soft. Remove from heat. Add bread crumbs, eggs, pepper and parsley. Add crabmeat and toss with fork.

Place 3 tablespoons of stuffing into the middle of each fillet. Top each with a pat of butter and lemon juice. Close ends of fillet over middle and insert toothpick. Place in greased baking dish and bake at 325 degrees for 30 minutes.

Serves 8.