



## **BAKED FLOUNDER STUFFED WITH CRABMEAT**

**Printed from COOKS.COM**

1/4 c. finely chopped green pepper  
1/4 c. chopped onion  
1/4 c. chopped celery  
2 cloves garlic, minced  
1/4 c. butter or oil  
1 c. fine bread crumbs  
2 eggs, slightly beaten  
1/2 tsp. pepper  
1 tbsp. parsley, chopped  
8 oz Fresh Crabmeat  
8 (8 oz.) flounder fillets  
Butter 8 tbsp.  
lemon juice

Serves 8. Simmer peppers, onions, celery and garlic in butter or oil. Remove from heat and add crumbs, eggs, pepper and parsley. Add crabmeat and toss lightly with fork. Place 2-3 tablespoons of stuffing in middle of each filet. Top with pat of butter and lemon juice. Lap ends of filet across stuffing and pin with toothpick. Place in greased baking dish and bake 25-30 minutes at 325 degrees. Place on serving dish, cover with white wine sauce, sprinkle with paprika and decorate with parsley.