

Fish/Stuffed Shrimp

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D: 1/4C crackers, ground
2T butter, melted

1. Saute (A) until onions are translucent.
2. Combine (B) in small bowl, add saute mixture (A) and mix well.
3. Stuff (C) with mixture, place into buttered casserole and top with (D).
4. Bake 375F for 20 minutes or until golden brown.
5. Serve with lemon wedges.

Servings: 5

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A: 2T butter
1/3C onion, minced
4T green pepper, minced
4T celery, minced
B: 1/2# crabmeat
1/4C crackers, ground
2t paprika
1t oregano
1t black pepper
1t salt
1t thyme
2T parsley, minced
1T mayonaise
1 small egg
1t worchestershire sauce
1/2 lemon juice
dash pepper sauce
C: 10 jumbo shrimp or prawns, butterfied and deveined

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