



From Real Estate to Recipes!

October FEATURE RECIPE



**Crab Stuffing Topped Tilapia Courtesy of Leah Menzel
(Ralph & Leah Just Sold their home in Lisbon with Tina!)**

Ingredients:

- ◆ 1 Large Onion (Chopped)
- ◆ 3 Stalks Celery (Chopped)
- ◆ 2 Tablespoons Butter or Margarine
- ◆ 8 Ounces Chicken or Vegetable Soup Broth or 1 Cup Water with 1 Teaspoon Soup Base
- ◆ ¼ Cup Fresh Chopped Parsley or 2 Tablespoons Dry Parsley
- ◆ 1 Tablespoon Lemon Juice
- ◆ 1/8 Teaspoon Cayenne Pepper
- ◆ 8 Ounces Imitation Crab (Chopped), Shrimp, or Canned or Fresh Crab Meat
- ◆ 6 Ounce Box Seasoned Cornbread, Chicken, or Sage & Onion Stuffing Mix
- ◆ 6 Fish Fillets of Tilapia, Flounder, Catfish, or Trout
- ◆ Paprika Powder

Directions:

Preheat oven to 400 degrees. Thoroughly thaw and dry fish fillets with paper towel. Grease a 9x13 glass baking dish, line the bottom of dish with the tilapia and lightly salt & pepper. Set aside.

- ◆ In a large sauce pan sauté onions & celery in butter until tender.
- ◆ Add the broth and bring to boil, remove from heat.
- ◆ Add to the broth mixture the parsley, lemon juice, cayenne pepper, crab, and seasoned stuffing mix, mix thoroughly. Add water if needed to moisten.
- ◆ Spread the mixture over the fillets.
- ◆ Sprinkle with paprika.
- ◆ Bake for 20 minutes in a 400 degree oven.

Enjoy!

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