

Stuffed Fish Andre and Crab Ricardo

Ingredients:

Fish fillets, preferably Redfish

1 box Stovetop Stuffing, cornbread flavor

2 eggs

1 container peeled crab meat

1 lb. peeled crawfish tails and fat

1 box Velveeta Cheese

1 can Rotel tomato

1 clove garlic

1 stick butter

4 lemons

Parsley (for decoration)

½ cup vegetable oil

As much cold beer as necessary to cool the cook off while cooking!

Instructions:

Preheat oven to 300°.

Boil crab meat with Stovetop Stuffing seasonings and let sit for 5-minutes, add cooked crawfish tails. Mix well. Let it stand to cool. Add 2 eggs to stuffing mix and stir well.

Place half fillets in a casserole dish. Put a generous amount of stuffing mix on top of the fish fillets, then put the rest of the fillets on top of the stuffing mix like a stuffing sandwich. Slice lemon into very thin slices and place on top of the stuffed fillets for decoration. You can design the pattern.

With the rest of the stuffing mix, make patties about as big as the palm of your hand, and place on a smooth surface. (I use foil)

Melt Velveeta cheese and add Rotel tomato. Stir well and keep warm. Just enough to keep the cheese melted. Do not overcook!

Melt 1 stick of butter in a small pot. Smash or cut garlic and add to butter. Cut 3 lemons in half and squeeze juice into butter garlic sauce. Keep warm.

Fry the patties in a frying pan with vegetable oil until outsides are brown and crispy. Remove and let cool.

Baste the stuffed fillets with the lemon/butter/garlic sauce and put into oven for 5 minutes at 300°F. Remove and baste again. Do this 3-4 times or until fish is thoroughly cooked.

Serve patties with the Rotel-cheese sauce on top of them. You may want to garnish the fillets with parsley.