

Tim Farmer's Country Kitchen

CRAB STUFFED FLOUNDER

*1 cup crab meat
1 tablespoon green pepper
½ teaspoon paprika
1 tablespoon mayo
1 egg yolk
½ teaspoon celery
½ teaspoon Worcestershire
½ teaspoon dry mustard
Salt and pepper
Flounder filet*



Mix together all ingredients and stuff in flounder filet.

*Lemon Juice
Butter
Blackened Seasoning*

Top with lemon juice, melted butter and blackened seasoning. Cook at 400 degrees for 15 minutes.

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