



Baked Spotted Trout with Bacon Stuffing



Crab Cake Appetizers with Fresh Tarragon



Oyster Dressing with Thyme



Sautéed Black Sea Bass with Lemon-Thyme Sauce

FALL FAVORITES

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MARINER'S MENU, ONE OF THE FASTEST GROWING SITES FOR SEAFOOD RECIPES ON THE WEB, FEATURES BLOGGER AND PHOTOGRAPHER VANDA LEWIS'S PICTURES WITH RECIPES THE LATE JOYCE TAYLOR DEVELOPED. LEWIS SELECTED THESE SAVORY DELIGHTS TO ENJOY THIS AUTUMN. MARINERSMENU.ORG

BAKED SPOTTED TROUT WITH BACON STUFFING

- 4 spotted trout fillets
- 6 bacon slices
- 1/4 cup onion, finely chopped
- 2 cups soft breadcrumbs
- 1/4 cup chicken broth
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper
- 1/4 teaspoon sage
- 1/4 teaspoon thyme leaves
- 1 1/2 tablespoons butter, melted salt
- freshly ground black pepper

In a medium saucepan, cook the bacon. Remove the bacon and dice. Discard all but 1 tablespoon of bacon drippings. Add onion and

cook until tender. Stir in crumbs, broth, 1/4 teaspoon salt, 1/4 teaspoon pepper, sage, thyme, and bacon.

Lay out the fillets on a work surface, skin side up. Spoon stuffing onto the fillets. Roll up each fillet and place the seam side down on a parchment-lined baking sheet. Brush with 1 1/2 tablespoons of melted butter. Lightly salt and pepper. Bake at 375°F until done, about 10 to 12 minutes.

CRAB CAKE APPETIZERS WITH FRESH TARRAGON

- 1 pound backfin crab meat
- 3 tablespoons butter
- 1/4 cup red pepper, chopped
- 1/4 cup celery, chopped
- 1/4 cup onion, chopped
- 3 tablespoons fresh tarragon, chopped
- 1/4 teaspoon Tabasco sauce
- 1/8 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 1/2 cup mayonnaise
- 1 egg, beaten
- 1 cup French breadcrumbs
- 1 cup French breadcrumbs for coating

Melt the butter in a medium saucepan. Sauté red pepper, celery, and onion until tender.

Remove it from heat. Stir in tarragon, Tabasco, cayenne, and salt. Blend in mayonnaise, egg, and breadcrumbs. Gently blend in crab meat, taking care not to break the meat apart.

Shape into bite-size balls, about 1 inch in diameter. Dredge lightly in the remaining 1 cup of breadcrumbs.

Deep fry in hot oil until golden brown, about 3 minutes. Be sure the oil is hot before putting in the second batch.

You also can prepare these as regular crab cakes.

OYSTER DRESSING WITH THYME

- 2 cups oysters, drained, coarsely chopped, liquid reserved
- 2 sleeves saltine crackers, crushed
- 1/2 cup butter
- 1/2 cup onion, chopped
- 1/2 cup green onions, including tops, chopped
- 1/2 cup celery, chopped
- 1/2 cup heavy cream
- 1 teaspoon dried thyme
- 1/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Melt the butter, and add onion, green onions, and celery. Lightly sauté it. Remove it from heat. Add cream, thyme, salt, and pepper.

In a large bowl, combine the crushed crackers and vegetable mix.

Add oysters and toss lightly. Add the reserved oyster liquid until stuffing is moist, about 1/4 cup.

Place in a shallow greased baking pan. Bake, uncovered, at 400° F until done through and crusty on top, about 30 to 40 minutes.

SAUTÉED BLACK SEA BASS WITH LEMON-THYME SAUCE

- 4 black sea bass fillets
- salt
- freshly ground black pepper
- flour
- 2 tablespoons vegetable oil
- 2 tablespoons butter

Lemon-Thyme Sauce

- 4 tablespoons butter
- 2 tablespoons fresh lemon juice
- 1/2 teaspoon lemon zest
- 1/4 teaspoon freshly ground white pepper
- 2 teaspoons fresh thyme, minced

Prepare lemon-thyme sauce and keep warm. In a small saucepan over low heat, melt the butter. Remove from heat and add juice, zest, pepper, and thyme. Mix well.

Lightly salt and pepper the fillets. Dredge lightly in flour. Heat oil in a large skillet, and then add butter. Cook the fish until just golden brown on one side, about 3 to 4 minutes. Turn and repeat on the other side. Serve with lemon-thyme sauce over the black sea bass. 🍴

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