

"Shrimp Filled Pompano or Jack Crevalle"

1-2lb. Florida pompano or jack crevalle, scaled and filleted, skin left on
1 cup cream of mushroom soup
1/4 cup heavy cream
1 cup minced, cooked shrimp
1 tbsp. brandy
Salt, pepper, paprika
1/4 cup sherry



Wipe the fillets with a damp cloth. Mix half the cream into the mushroom soup until well blended. Mix in the shrimp then the brandy. Sandwich the filling between the two fillets, skin side out and close the edges with needle and thread. Put into a shallow well greased baking dish. Mix the sherry into the remaining cream and pour over the fish. Bake in preheated 350 degree oven about 40 minutes or until fish flakes with a fork, spooning the pan drippings over the fish occasionally. Serve very hot, garnished with sliced cucumbers which have been marinated in salt water and a little vinegar.

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