

Dressing:

- 2 cups of soft bread crumbs
- $\frac{1}{2}$ can of tomato soup or $\frac{1}{2}$ cup of cooked strained tomatoes
- $1\frac{1}{2}$ tablespoons of melted butter or fat
- $\frac{1}{2}$ teaspoon salt, if soup is used, or 1 teaspoon salt if cooked tomatoes are used
- $\frac{1}{2}$ tablespoon of onion juice
- $\frac{1}{4}$ teaspoon poultry dressing

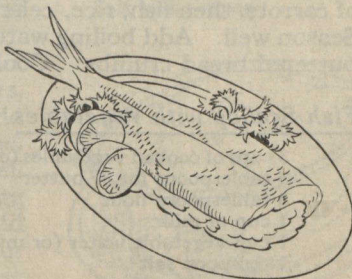
Mix together and stuff whole fish, or place the stuffing between two pieces of fillets. If a plank is used pre-heat it for 5 minutes at 400° F. Grease the plank or pan, place the stuffed fish on it, sprinkle with oil or melted fat, and bake in a 400° F. oven until the fish is cooked. Usually from 8 to 10 minutes per inch thickness of fish is sufficient. Serves 6.

Tomatoes stuffed with oysters, or creamed peas, and stuffed, parboiled onions may be placed around the planked fish and baked with it. Or potato croquettes may be alternated with the stuffed tomatoes or stuffed onions. Buttered bread crumbs and grated cheese may be used to stuff the tomatoes or onions, too.

Stuffed Fish à la Newburg

- 2 pounds of fillets, or a whole fish
- 2 cups of soft fine bread crumbs
- 1 teaspoon of mixed poultry seasoning
- 1 teaspoon salt
- 1 tablespoon onion juice
- 2 tablespoons melted fat or butter
- Milk enough to mix the dressing, $\frac{1}{2}$ cup if crumbs are soft

Clean the fish; wipe fillets with a damp cloth. Mix the other ingredients to form a dressing and stuff the whole fish, or place a fillet on a greased pan with the dressing on top of it and another fillet over the dressing. Make the following sauce and pour over the fish:



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| 3 tablespoons butter or fat, melted | 2 cups of milk |
| 3 tablespoons flour sifted in and blended | 1 teaspoon salt |