



STUFFED BAKED ROCKFISH- reprinted with permission from *Outerbridge's Original Cookbook*

6 T unsalted butter

4 scallions

1 stalk celery, chopped

4 T mushrooms, finely chopped

3 oz dry white wine

½ c breadcrumbs

½ c raisins

½ t thyme

1 t Outerbridge's Original Royal Full Hot Rum Peppers Sauce, salt and freshly ground pepper to taste

1 whole Rockfish (Grouper) or Red Snapper 3-4 lbs and scaled

Preheat oven to 400 F. Sauté scallions and celery for 2 minutes in butter. Add mushrooms, wine and sauté for 2 minutes. Add all remaining ingredients.

Fill cavity of fish with stuffing. Close and secure opening with toothpicks. Brush fish with butter. Cover with foil and bake for 30 minutes. Test for doneness by making a small slit in the middle of the side. Meat should pull easily away from the bone. If not, return to oven for a bit longer.