

Gourmet Cooking
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POISSON ROUGE EN CASSEROLE
RED SNAPPER CASSEROLE pg 93

A beautiful casserole of poached snapper fillets surrounded by a shrimp, oyster and cheese sauce. This dish will bring many compliments and requests for seconds.

6 Snapper fillets, cut into 3"x3" pieces
6 lg Lettuce leaves
3 Green onions, chopped
1/2 cup Fish stock
1/2 cup White wine
4 tbs Butter
4 tbs Flour
1 cup Celery, chopped
1/2 cup Parsley, chopped
1 clove Garlic, chopped
2 dashes Cayenne pepper
1 pint Oysters, poached in their liquid
1 cup Heavy cream
Salt and pepper
1 cup Sliced mushrooms, sauteed in butter
1 lb Shrimp, boiled and shelled
1/2 cup Cheddar cheese, grated
1/2 cup Bread crumbs
3 tbs Butter

- Blanch lettuce leaves in boiling water.
- Salt and pepper fillets.
- Wrap each fillet in lettuce.
- Butter a saute pan.
- Sprinkle pan with green onions.
- Place fillets over onions.
- Cover with fish stock and wine.
- Cover with a circle of wax paper.
- Poach for about 15 minutes.
- Remove fillets to a baking dish.
- Melt butter in a skillet.
- Add flour and cook 2 minutes.
- Add celery, parsley, garlic and cayenne pepper and saute.
- Add oyster liquid and cream.
- Add salt and pepper.
- Cook until thick.
- Add mushrooms, shrimp and oysters.
- Pour over fish fillets.
- Sprinkle with cheese.
- Saute bread crumbs in butter.
- Sprinkle over fish.
- Bake in 400° oven for 10 to 12 minutes.

TOMATES AU FOUR BAKED TOMATOES pg 224

A simple but delightful way to serve tomatoes that enhances their natural flavor.

6 Tomatoes, firm but ripe
3 tbs Butter
1/2 tsp Thyme or basil
Salt
Pepper

- Peel tomatoes and remove stem.
- Place stem end down in a baking-serving dish.
- Dot with butter.
- Sprinkle thyme or basil over tomatoes.
- Salt and pepper.
- Bake in 350° oven for 15 to 20 minutes.

GREEN BEANS WITH HAM PETITS POIS AU JAMBON pg 233

Simple, fast and delicious.

2 cups Green peas, frozen
1/2 cup Onion, diced
2 oz Butter
1/2 cup Ham, cut julienne
1 tsp Sugar
Salt and pepper

- Blanch peas for 3 minutes.
- Drain.
- Saute onions in butter.
- Add ham.
- Add sugar.
- Add peas.
- Salt and pepper.
- Toss and heat thoroughly.