

## STUFFED FLOUNDER CREOLE

Yield 100

Portion 4-1/2 Ounces

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
306 cal	30 g	32 g	6 g	97 mg	387 mg	63 mg

**Ingredient**

<b><u>Ingredient</u></b>	<b><u>Weight</u></b>	<b><u>Measure</u></b>	<b><u>Issue</u></b>
CREOLE SAUCE		2 gal 1/2 qts	
CELERY,FRESH,CHOPPED	12-2/3 oz	3 cup	1-1/8 lbs
ONIONS,FRESH,CHOPPED	1-5/8 lbs	1 qts 1/2 cup	1-3/4 lbs
BUTTER,MELTED	12 oz	1-1/2 cup	
CRACKER CRUMBS	5-7/8 lbs	1 gal 1-3/4 qts	
PEPPER,BLACK,GROUND	1/4 oz	3/8 tsp	
THYME,GROUND	1/3 oz	2 tbsp	
SHRIMP,COOKED	2 lbs		
WATER	2-1/8 lbs	1 qts	
FISH,FLOUNDER/SOLE FILLET,RAW	30 lbs		

**Method**

- 1 Prepare 1 Creole Sauce, Recipe No. O 005 00 or utilize prepared Creole Sauce. CCP: Hold at 140 F. or higher for use in Step 8.
- 2 Saute celery and onions in melted butter or margarine until tender.
- 3 Combine cracker crumbs, pepper, and thyme; add to vegetables. Add shrimp to vegetable crumb mixture.
- 4 Add water to vegetable-crumb-shrimp mixture; toss mixture but do not pack.
- 5 Separate fillets. Place 1/4 cup vegetable-crumb-shrimp mixture on each fillet; roll fillets using toothpicks to hold together.
- 6 Place 25 rolled fillets in each greased steam table pan, in rows 3 by 8.
- 7 Bake 20 minutes at 375 F. Remove from oven.
- 8 Cover fish in each pan with 2 quarts hot Creole Sauce.
- 9 Bake 5 to 10 minutes or until thoroughly heated. CCP: Internal temperature must reach 165 F. or higher for 15 seconds. CCP: Hold for service at 140 F. or higher.