

## FLOUNDER FILLETS IN SHRIMP SAUCE

### Ingredients:

12 (6 oz) Flounder Fillets  
6 tsp Lemon juice  
6 tbsp white Wine

### SAUCE:

1½ sticks of Butter  
2 tsp dried whole Tarragon  
12 tbsp Flour  
2 tsp Worcestershire sauce  
4½ cup of Milk  
6 (3 oz) can sliced mushrooms, drained  
12 tbsp white Wine  
3 lbs small Shrimp, cooked & peeled  
9 tsp fresh Parsley, chopped  
3 tsp Salt

### Directions:

Preheat oven to 350°.  
Place Fillets in a shallow dish, combine lemon juice and wine and pour over fillets – cover and chill for at least 1 hour.  
Prepare white sauce with butter, flour and milk, stirring constantly until thickened and bubbly.  
Add wine, parsley, salt, tarragon, Worcestershire, mushrooms and shrimp.  
Roll drained fillets.  
Place seam down in lightly greased baking dish.  
Pour sauce on top.  
Bake uncovered at 350° for 25 minutes or until fish is flaky, basting occasionally.