

SNAPPER MARGUERY

For 12 servings

6 pounds tenderloin of snapper, filleted and scaled- cut into 12 approx. 4 to 5 inch square $\frac{1}{2}$ to $\frac{3}{4}$ inch thick portions

6 Tbs. olive oil

4 egg yolks, beaten

2 cups butter, melted

2 tsp. lemon juice

2 tsp. flour

4 Tbs. water

Salt, pepper, paprika to taste

1 cup mushrooms sliced

40 small shrimp, cooked, shelled, chopped

1 cup cooked lump crabmeat

1 cup oyster liquor

Directions for Snapper Marguery:

Place fish in shallow baking pan. Add olive oil. Bake in oven until barely flakey flip-over once or twice to cook evenly. Pour melted butter very slowly into beaten egg yolks, stirring until it thickens. Add lemon juice, flour, water, salt, pepper, paprika, mushrooms, shrimp, crab meat, and oyster liquor. Heat thoroughly. Place fish on platter or individual warmed plates. Add oil from baking pan to sauce and pour over fish- make certain fish filets have covering of sauce.