



## BAKED FISH AU GRATIN

- 1 Pound Fish Fillets
- 2 Tablespoons Fine Cracker Crumbs
- 1 Cup Canned Tomatoes
- 2 Tablespoons Chopped Onion
- 1/4 Teaspoon Salt
- 1/8 Teaspoon Black Pepper
- 1 Tablespoon Butter
- 1/4 Cup Cheddar Cheese, Cut Fine

### DIRECTIONS

1. Grease a 1 quart shallow baking dish.
2. Sprinkle cracker crumbs into dish.
3. Lay fillets on crumbs.
4. Combine tomatoes, onion, salt and pepper.
5. Pour over fillets.
6. Dot with butter and cheese.
7. Bake in a 350 degree oven for 35 minutes.