



BAKED FISH CREOLE

- 2 Tablespoons Chopped Onion
- 1/4 Cup Minced Green Pepper
- 2 Tablespoons Butter
- 1 1/2 Cups Diced Tomatoes
- 1/4 Cup Sliced Mushrooms
- 1/4 Cup Sliced Olives
- 1/4 Teaspoon Salt
- Dash Pepper
- 2 Tablespoons Sherry
- 1 1/2 Pounds Fish Fillets

DIRECTIONS

1. Cook onion and green pepper in butter until tender.
2. Add tomatoes, mushrooms and olives and cook 2 minutes.
3. Add seasonings and sherry.
4. Place fish in a baking dish.
5. Pour sauce over the top.
6. Bake in a 400 degree oven for 20 minutes.