

Perch Rolls Cherry Stuffed

Notes

4 (6 oz.) Perch Fillets
1 Lemon
2 tbsp Butter
¼ cup Onion
¼ cup Celery
1 cup Bread crumbs
½ cup Cherries (dried)
¼ cup Pistachios (shelled)
Salt n Pepper (to taste)
Bamboo Skewers

1. Chop, Pistachios, Cherries, Onions, and Celery.
2. In a skillet melt 1 tbsp butter, add onions and celery and sweat for 3 minute. med-high.
3. Add to skillet bread, cherries, pistachios, and salt and pepper. Cook 1 minute more, than let cool.
4. Shape Fillets into rolls, secure with skewers and stand up in pie plate. Fill rolls and top with butter, salt n pepper.
5. Place in a 400 F oven for 10 minutes under a foil tent, then 5 minutes without foil to crisp.