

## Fish East Palatka

(4 servings)

2 lb white, mild fish filets, like barracuda or trout  
8 cloves garlic finely chopped  
1/8 tsp black pepper  
1/4 tsp salt  
2 Tbsp lime juice  
8 tbsp olive oil  
1/2 c celery, chopped  
1/2 c green onions, chopped  
8 oz canned crab meat  
1/2 tsp tarragon

Season fish fillets generously with salt, pepper, and lemon juice.

In a heavy skillet, 6 tbsp heat oil until bubbly. Quickly sauté celery, garlic, and onion. Add crabmeat and tarragon; blend until thoroughly heated.

Place filets in baking dish in single layer. Dot with remaining olive oil. Broil 5 minutes; basting with oil in dish. Remove from broiler; top with crabmeat mixture. Baste and return to broiler for 4 minutes or until fish flakes easily.

Serve immediately.