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RACKS Recipes: Stuffing

Lemon Sour Cream Dressing

1/4 cup sour cream
2 tsp lemon rind grated
1/2 tsp salt
1/2 tsp paprika
2 1/2 cup soft bread cubes
2 Tbsp butter
1/4 cup onion chopped
1/2 cup celery, diced

Combine in a bowl the sour cream, lemon rind, salt and paprika. Pour over the bread cubes, tossing lightly.

In a frying pan, melt butter and sauté onions and celery until tender. Add to bread cubes and mix well.

Makes 3-4 cups.

Used to stuff any fillets or whole fish, or as a topping for baked fish.