



PECAN-CRUSTED CRAPPIE

$\frac{3}{4}$ cup chopped pecans
1 tablespoon sesame seeds
1½ pounds of crappie (4 servings)
1 clove garlic, minced
2 tablespoons butter, melted
Salt and pepper

**Now We're
Cookin'!**
with
Martha Daniels

Stir together the pecans and sesame seeds and set aside.

Arrange fish on a baking dish or baking sheet.

Add garlic to melted butter and brush on the fish.

Cover fish with nut mixture.

Salt and pepper to taste.

Chill or let stand for 30 minutes.

Heat oven to 400 degrees.

Heat a small amount of olive oil in the bottom of a skillet and sauté the fish, pecan side down for about 5 minutes.

Transfer to an oiled baking sheet.

When all fish are sautéed, bake with pecan side up until meat flakes.