

Grilled Stripper (Rockfish to Marylanders) Stuffed with Crab Imperial with a layer of Spinach Leaves

*Parked across from us in Lot N was **Richie's Crew**. They cooked all day, providing their friends and family with three delicious meals. It would be impossible to go wrong with their recipes. Plenty of bacon and butter was involved. They did clams, grilled beef tenderloins, roasted potatoes and so much more, all packed with flavor and wafting forth tantalizing smells.*

This recipe carried us back to growing up on the Chesapeake Bay with its abundance of Rockfish and Blue Crabs.



The best of our childhoods in an aluminum pan.

- Two large strippers filleted
- Fresh Spinach
- 1 pound of lump BlueFin Crabmeat (picked for shells)
- 1/2 teaspoon ground mustard
- 1/2 cup Mayonnaise
- 1 egg beaten
- 1/8 cup minced green peppers
- 2 T capers

Beat the egg, add the seasonings and stir with mayonnaise. Gently fold in the lump crabmeat.

Lay the fish fillets out and place a layer of fresh washed and dried spinach leaves across the cut surface. Spoon on the crabmeat mixture, top with another layer of spinach leaves and cover with the second fillet.

Place in a buttered aluminum pan, top with many pats of butter and grill them at the game until done.

We really hope to park next to Rich and Tawny again someday. Next time, no pictures - just eating!