

# Seafood Stuffing 2

written by The Recipe Exchange | April 12, 2018

## **Ingredients**

1/4 cup margarine  
1/2 bunch celery – trimmed, diced  
3 lrg. onions – diced  
1 1/2 Tbls. minced garlic  
1/2 lb. pollock fillets  
1/2 lb. salad shrimp – chopped  
1 oz. shrimp base – see Notes, below  
1/4 tsp. cayenne pepper  
1/4 tsp. white pepper  
2 cups unseasoned croutons  
1/4 cup seasoned bread crumbs  
1/2 lb. crab claw meat

## **Directions**

Sauté celery, onion, and garlic in margarine for until translucent. Add pollock and cook for 5-7 minutes.

Add shrimp and cook for 2 minutes.

Drain most (but not all) of liquid from pan. Stir in shrimp base and peppers. Fold in croutons and breadcrumbs.

Fold in crab meat.

\* Shrimp base is a thick, paste-like bouillon that can be found in the supermarket next to the bouillon and granules. If you can't find it, use chicken soup base OR 2 tsp. chicken bouillon granules.