



Baked Striped Bass

1 lb. Striped Bass fillets

2½ tablespoons mayonnaise

1 teaspoon White Wine Worcestershire Sauce

1/2 teaspoon lemon juice

3/4 teaspoon Old Bay seafood seasoning

Heat oven to 450 degrees.

Place fillets on a baking dish or in a foil-lined baking pan.

Mix together mayonnaise, white wine Worcestershire, lemon juice and seafood seasoning.

Spread mayonnaise mixture thinly and evenly over the fillets. Bake at 450 degrees for 6 to 8 minutes.

Crush 6-8 Ritz Crackers over top of fish

Fish is done when it flakes easily with a fork.

Can easily be used with Grouper and Halibut