

Casserole a la Bluegill

- ~ 4 cups bluegill fillets**
- ~ 3 tbsp butter**
- ~ 1 cup soft bread crumbs**
- ~ 3 tbsp parsley, chopped**
- ~ 2 tbsp lemon juice**
- ~ 1 can(10 oz.) cream of celery soup**
- ~ 2/3 cup milk**
- ~ 1 stick butter**
- ~ 2 tsp grated onion**
- ~ 1 tsp dry mustard**
- ~ 1 tbsp pimento, chopped**
- ~ 3 tbsp worcestershire sauce**
- ~ 1 green pepper, chopped**
- ~ 1 can(15 oz.) creamed corn**
- ~ 1 1/2 cups crushed corn flakes**
- ~ 1 cup grated cheddar cheese**
- ~ salt and pepper to taste**

Gently cook the fish in the 3 tbsp. butter. Turn the fish once in 5 minutes.

Add enough water to cover the fish. Heat to boil. Reduce heat, cover and simmer 5 minutes.

Drain off the water and set fish aside.

In a large bowl combine all ingredients except the corn flakes and the cheese. Mix well. Fold in the fish.

Place into a buttered casserole dish and evenly top with the corn flakes. Sprinkle on the cheese.

Cover and bake at 350 degrees for 25 minutes.

Remove the cover and bake 5 more minutes or until the cheese is golden brown.