



# Blue Catfish Imperial Maryland Style

## Ingredients

- 4 tablespoons (1/2 stick) butter
- 2 tablespoons diced green pepper
- 2 tablespoons diced red bell pepper, or pimento
- 1/2 cup chopped mushrooms
- 3/4 cup mayonnaise
- 1 tablespoon Dijon mustard
- 1 tablespoon Worcestershire sauce
- 1/4 teaspoon Tabasco sauce
- 1 teaspoon capers, drained and chopped
- 1/2 teaspoon freshly ground black pepper
- 1 teaspoon Old Bay seasoning
- 1 pound cooked blue catfish fillet
- Imperial topping (recipe follows)

## Directions

1. Preheat the oven to 350 degrees
2. Melt the butter in a small skillet and sauté the bell peppers and mushrooms and set aside.
3. Combine the mayonnaise, mustard, Worcestershire, Tabasco, capers, black pepper and Chesapeake seasoning in a small bowl and mix well. Add the sauteed peppers and mushrooms.
4. Place the flaked blue catfish in a mixing bowl and pour the mixture over it. Toss gently. Spoon the mixture into 4 individual gratin dishes. Bake for 20 - 25 minutes.
5. Meanwhile, prepare the topping. Remove the casseroles from the oven. preheat the broiler. Spoon the topping mixture evenly over each casserole. Place under the broiler for 1 - 2 minutes, until nicely browned. Serve immediately.



# Imperial Topping

## Ingredients

- 1 egg, beaten
- 1/4 cup mayonnaise
- pinch of paprika
- 1 tablespoon chopped parsley

## Directions

1. Combine all ingredients and mix well.