

Easy as Pie (Christmas Recipe)

## Seafood-stuffed Salmon Fillets



### Ingredients:

- 1-1/2 cups cooked long grain rice
  - 1 package (8 ounces) imitation crabmeat
  - 2 tablespoons cream cheese, softened
  - 2 tablespoons butter, melted
  - 2 garlic cloves, minced
  - 1/2 teaspoon each dried basil, marjoram, oregano, thyme and rosemary, crushed
  - 1/2 teaspoon celery seed, crushed
  - 12 salmon fillets (8 ounces each and 1-1/2 inches thick)
  - 3 tablespoons olive oil
  - 2 fresh dill
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### Procedure:

1. Preheat oven to 400°. In a large bowl, combine rice, crab, cream cheese, butter, garlic, basil, marjoram, oregano, thyme, and rosemary.
2. Cut a pocket horizontally in each fillet to within 1/2 in. of opposite side.
3. Fill with stuffing mixture. Place salmon on two greased 15x10x1-in. baking pans.
4. Brush with oil; sprinkle with dill and salt.
5. Bake 18-22 minutes or until fish just begins to flake easily with a fork.