

Crappie With Provencal Butter

courtesy of Keith Sutton

Ingredients:

- 1/4 cup butter
- 1/4 cup extra virgin olive oil
- 2 cloves garlic, minced
- 1/2 teaspoon thyme
- 1/2 teaspoon rosemary
- 4 crappie, pan-dressed (about 8 ounces each)
- 4 (18-inch) squares aluminum foil

Method:

1. Melt butter with olive oil in a small saucepan.
2. Stir in garlic, thyme and rosemary.
3. Remove from heat.
4. Place each crappie on a piece of foil with edges folded up.
5. Spoon butter mixture over each, wrap tightly and grill 6-8 minutes per side, turning once.
6. Heat any remaining butter and serve on the side as a dipping sauce.

Oven-Baked Crappie

courtesy of Rocky, The Renaissance Squirrel

Ingredients:

- 1 pound crappie fillets
- 1/3 cup cornmeal
- 1/3 cup breadcrumbs
- 1/2 teaspoon paprika
- 1/3 cup milk
- 3 tablespoons butter or margarine
- Salt and pepper

Method:

1. Preheat oven to 450 degrees.
2. Cut fillets into desired serving sizes.
3. Combine cornmeal, breadcrumbs and paprika in a medium-sized bowl.
4. Add salt and pepper per your preference.
5. Pour milk in to another, smaller bowl. Submerge fish in milk and roll in dry mixture.
6. Place fillets on a cookie sheet on baking pan and drizzle margarine over each fillet.
7. Bake for about 12 minutes or until fillets are moist and flaky.

Crappie Fish Salad

[courtesy of Bill Dance](#)

Ingredients:

- 2 to 4 8-ounce fillets
- dash McCormick buttered salt
- dash pepper
- 3 teaspoon mayonnaise
- 3 teaspoon diced celery
- 3 teaspoon dill pickle, diced
- 3 teaspoon onion, optional

Method:

1. Cook fillets in a microwave for 2.5 to 3 minutes at a high setting. Determine if the fish is cooked by sticking a fork into it. The fillets should flake.
2. Sprinkle fillets with McCormick buttered salt and pepper.
3. Once cooked, place the fillets in a 2-quart mixing bowl and add mayonnaise, diced celery, dill pickles and onions, and mix it all together.

This is a really quick and convenient recipe. You can serve it on a bed of lettuce for a dinner salad, as an appetizer or use it for sandwiches. And heck, I ain't going to lie to you ... it's pretty darn good on a Ritz cracker, too!