



**Recipe from the York Harbor Inn, York Harbor, Maine
Executive Chef Gerald Bonsey, CEC**

**Seafood Stuffing
Yields: 5 #**

Ingredients:

Onions, finely diced	1 ½ cups
Celery, finely diced	1 ½ cups
Clarified butter	2-4 oz.
Cooked Native Maine shrimp, dried	1 #
Crab meat, drained	8 oz.
Chablis	4 oz.
Hi-Ho crackers, crushed	32 oz.
Thyme	1 tsp.
Garlic, minced	2 tsp.
Dry parsley, chopped	½ oz.
White pepper	1 tsp.
Worcestershire sauce	1 oz.

Method:

- ™Sauté onions, celery, and garlic in butter until translucent.
- ™Combine thyme, wine, parsley, pepper and Worcestershire sauce. Mix well.
- ™Place crushed crackers in large bowl.
- ™Pour wine mixture into cooked veggies. Mix well.
- ™Combine veggie mixture with crushed crackers.
- ™Gently mix in seafood.
- ™Cool.

BAKED STUFFED HADDOCK

- Lay 6 oz haddock filet over 4 oz of stuffing.
- Top with 1 Tblsp dill dressing and lightly cover dressing with buttered bread crumb.
- Bake in a casserole dish at 350° with white wine and a little butter, for 25-18 minutes.



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Creamy Dill Dressing
Yield: Approx. 1 quart

Ingredients:

Mayonnaise	3 cups
Sour Cream	1 cups
Oil	2 Tblsp cup
Wine Vinegar	2 Tblsp
Dill Weed	3 Tblsp
Honey	2 Tblsp
Onion, minced	1 oz
Celery, minced	1 oz
Dijon Mustard	1 ½ tsp
Garlic, minced	¾ tsp
Milk	¼ cup
Salt	1/8 th tsp
White Pepper	18 th tsp

Method:

Combine all ingredients in a mixing bowl and whisk to blend.
Refrigerate.