

Bluefish and Shrimp

One thin blue fish fillet
One-cup breadcrumbs
3 tablespoons grated Romano cheese
1tablespoon fresh chopped parsley
1 garlic clove, minced
2-3 eggs
4-5 shrimps, peeled and divined
_ cup olive oil

If the bluefish fillet is not thin enough, approximately one half of the fish body, carefully slice the bluefish in half lengthwise.

In a bowl mix the breadcrumbs, cheese parsley and garlic. Add and stir in the eggs until the mixture is dense and sticky or until it has the consistency of raw chopped meat.

Form the breadcrumb mixture into a half-inch thick patty and lay it on top of a bluefish slice.

Slice the shrimp almost in half, lengthwise, so that it becomes an attached two halves.

Alternately cover the fish slice and patty halves with the other blue fish slices or butterflied shrimp. Do this to all the fish slices.

Pour half the olive oil into a frying pan and heat until the oil is hot.

Carefully place the fish slices in the frying pan. Pout the remaining oil on the fish halves. Cook 3-4 minutes, until the bottom each slice is firm. Turn each piece and fry on the uncooked side.

Cook for another 4 minutes or unil the bottom fish slice is very firm.

Remove the slices and place them on dish covered with paper towels. Let stand for 30 seconds to absorb the excess oil.

Serve.