

side dish of 4 large  
a grilled mushroom.

**BREADED FRIED RAINBOW TROUT HOTELIERE:** Dip 4 XMAN FRESH FROZEN RAINBOW TROUT into beaten egg, then in freshly made soft bread crumbs, again in beaten egg, and finally in bread crumbs. Fry the trout in a generous amount of butter, turning them often. Spread a hot platter with a mixture of 4 tbs. softened maitre d'hotel butter (see below) and 1 generous tbs. tomato puree. Garnish the platter with fresh parsley and lemon wedges. Serve with side dish of small green peppers stuffed with creamed crab meat, topped with cream sauce and grated cheese glazed under flame of broiling oven.