



Favourite Recipes from our Members

Bass and cashews

6 bass fillets

9 tbsp. Slivered cashews

1/3 LBS butter

½ cup white wine

Melt butter in a skillet and sauté bass for four minutes on each side, remove and place in warm oven. Brown cashews in butter, place cashews on fillets. Pour wine in skillet and mix with butter, stirring with wooden spoon. Simmer for 5 minutes. Pour over fillets and serve immediately.

Tastes great with baked potatoes and sour cream.