

## Striped Bass Thermidor

**1 pound of striper fillets cut into ½ inch cubes.**

**Place chunks in a greased skillet with quartered onions and slices from a whole lemon, and add water to cover. Bring to a simmer and cook for 5-minutes.**

**Blend a can of condensed cream of mushroom soup and 3-tablespoons of flour in a saucepan. Once warmed through stir in a ¼ cup each of heavy cream and white wine cook and stir until mixture bubbles.**

**Pour this mix into 4-greased baking shells or crocks, and then add in cubes of cooked striped bass. Sprinkle over some grated Parmesan cheese and place the baking shells/crocks into a hot broiler and cook for 3 to 4 minutes or until the cheese browns.**