

Baked Mahi Mahi with Crab Sauce

Serves 4.

4 6-8 oz. mahi mahi fillets

1/2 cup mayonnaise
3 tablespoons fresh lemon juice
2 oz. lump crab meat
1/4 cup chopped celery
1 avocado, chopped
Dash Worcestershire sauce
Salt and pepper, to taste

Preheat oven to 350°F. Place fillets in a lightly buttered baking pan. Combine all other ingredients and spread evenly over the fillets. Bake until mahi mahi is cooked through, about 10 to 15 minutes.