**Stuffed Striped Bass**

1 (8-ounce) pkg House-Autry Sweet Yellow Corn Bread Mix

2 tbsp butter, softened

4 ounces cream cheese, cubed and softened

1 can (15 1/4-ounces) creamed corn

2 cans (4-4.5 ounces) chopped green chilies

2 eggs, slightly beaten

4 striped bass fillets

1 cup of favorite salsa

1 avocado, sliced and topped with lime juice and salt

Preheat oven to 350°F. Combine softened butter and cream cheese ; stir until well blended. Add creamed corn, green chilies, House-Autry Sweet Yellow Cornbread Mix and eggs; mix well. Pour into a greased 13x9-inch baking pan. Bake 35 minutes, or until golden brown. Serve and enjoy.

With leftover cornbread, crumble and use to stuff striped bass fillets.

Place each striped bass fillet on cutting board. Place ¼ cup of crumbled cornbread in middle of each fillet. Fold fillet in half and secure with a skewer. Place on a hot grill and grill 15 minutes or until fish is cooked throughout, do not turn.

To serve: top each fillet with ¼ cup salsa and 3 slices of avocado…

Serves: 4