

FISH BALLS

- 8 ounces flounder fillets, cut in strips
- 8 ounces halibut fillets, cut in strips
- 1 small rib celery, sliced
- 1 tablespoon dehydrated onion flakes
- 1 teaspoon salt
- Artificial sweetener to equal 1 teaspoon sugar
- ½ teaspoon garlic powder
- ½ teaspoon pepper
- 1 tablespoon unflavored gelatin
- ½ cup cold water
- Romaine leaves
- ¼ cup prepared horseradish
- Radish slices

Preheat oven to 350°F. Cut fish and celery through fine blade of grinder (or grind 2 times or place in blender container and process until smooth). Add onion flakes, salt, sweetener, garlic powder, and pepper; mix well. Stir gelatin into mixture. Add cold water, 1 tablespoon at a time, until mixture will not absorb any more. Shape mixture into balls, about 2 inches in diameter. Bake 15 minutes, or until cooked throughout. Serve on bed of romaine leaves. Serve with horseradish and radish slices. Divide fish balls evenly. Makes 2 dinner servings.