

**Cooking with Michael Cappelli**  
Donoli's Restaurant & Banquets

**Stuffed Mushrooms**

1 Whole Tomato  
1 Celery Stalk (diced)  
1/2 Stick of Butter  
1/2 Medium sized Onion (Diced)  
1/4 cup bacon and baked ham  
1 Cup of Cheddar Cheese  
Pinch of salt, pepper, Garlic

**Haddock Prosciutto**

10 to 12 oz haddock filet  
Fresh spinach  
Dash of heavy cream  
1 tbsp. of butter  
3 tbsp. of feta cheese  
Prosciutto ham thinly sliced  
Salt  
Pepper  
Garlic  
Italian style bread crumbs

In a baking pan, put the butter and heavy cream.  
Add the haddock filet.  
Place on top the spinach, feta cheese and prosciutto ham.  
Top off with Italian style bread crumbs.  
Bake at 425 degrees for 15 to 20 minutes.

**Crab Cakes**

1/2 pound real crab  
4 eggs  
2 stalks celery  
1/2 medium onion  
1 cup flour  
1 stick of butter  
1/2 cup of mayonnaise  
Salt  
Pepper  
Garlic

Sautee onions, celery, salt and pepper together.  
In a large bowl, put in onion & celery mixture.  
Add crab, eggs, flour, butter and mayo.  
Fold and incorporate all the ingredients.  
Form thin pancakes with the mixture.  
Place in a heated frying pan with vegetable oil.  
Cook on each side for 3 minutes, or until brown.