



Burtie's Broiled Fish with a Crispy Bacon Top

Ingredients

4 fillets of the fish of your choice
1/4 stick of butter, melted
4 strips of raw bacon, sliced into small strips
Lemon pepper

Directions

Preheat broiler. Place fish on broiler pan. Use a fork to poke some holes in each piece of fish. Baste fish with butter, sprinkle with lemon pepper, and top with bacon pieces. Broil for a few minutes, until bacon is crispy and fish is flaky. Enjoy!

Source: Burtie Powell, first mate on MFA fisherman Randy Cushman's boat.