



Gary's Baked Fish

Ingredients

Fish of your choice, filleted
Lemon juice
Garlic, minced
Ranch or blue-cheese dressing
Parmesan cheese

Directions

Preheat oven to 350 degrees Fahrenheit.

Place fish in a broiler pan. Squeeze lemon juice over the top, and sprinkle with some minced garlic. Spread ranch or blue-cheese dressing over the fish, then top with parmesan cheese.

Bake for 20 minutes or so, watching carefully so that your fish doesn't overcook. Broil at the end if you want your parmesan cheese crispy!

Source: Lifelong Port Clyde fisherman and MFC member Gary Libby.

Gary loves this crowd-pleasing recipe for its simplicity. He finds that the salad dressing keeps the fish moist as it bakes.