

BAKED WHITEFISH

(Serves 80-90)

30 lbs. whitefish fillets	3-4 T. salt
3 T. pepper	2 3/4 cups lemon juice
1 cup onion, finely diced	5 lbs. + 1 1/2 sticks butter
1 1/3 cup wine & pepper sauce	10-12 lemons, cut into wedges
Paprika for garnish (about 6 T.)	

Wash fish. If fillets are large, cut into serving sized pieces. Sprinkle both sides with salt and pepper. Melt butter and mix with lemon juice, wine and pepper sauce and onion. Dip fish fillets in mixture. Arrange in lightly sprayed (with Pam) pans. Pour remaining mixture over fish. Fish can be covered and refrigerated at this point for up to 2 hours. They should be cooked just before serving time to avoid overcooking.

Cook uncovered in 350 degree oven until fish flakes easily with a fork, about 25-30 minutes. Do not overcook. Sprinkle with paprika before serving. Serve with lemon wedges to pass at tables and perhaps a twist of lemon on top of each fillet for garnish.

NOTE: For men's weekend, the serving sizes should be about 8 oz. per serving. Therefore, you might need 35-40 lbs. of fish. Women's portion is about 6 oz.