

Lake Superior Whitefish offers a fresh, mild flavor that makes it the perfect focus of a meal, any time of year. It's equally wonderful as a quick and easy main dish or as simple yet impressive party fare. Lake Superior Whitefish can be broiled, grilled, poached or sautéed in just minutes. Planking is another great option.

So versatile: Lake Superior Whitefish could become your favorite fish.

If you've got a plank and the grill is going, you've got a meal in minutes! Just pick up coleslaw and a nice loaf of bread from the deli and the meal is complete. Double the olive oil and eliminate the butter if you'd like.

Planked Lake Superior Whitefish

4-8 oz fillets Lake Superior Whitefish
1 t salt
1 t ground white pepper
1 t chives, chopped
1/2 t tarragon
1 T extra virgin olive oil
1 T butter, melted
1/2- to 1-inch plank, presoaked for 30 minutes
Lemon wedges & chopped parsley (optional)

t = teaspoon T = tablespoon C = cup



Preheat grill until charcoal is white. Place fillets skin side down on plank. Drizzle butter and olive oil on fish. Season with salt, pepper, chives and tarragon. Place plank on grill rack, lower heat and close cover. Grill until fish flakes easily, about 15 minutes. Serve with lemon wedges and parsley.