

Savory Baked Haddock
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SAVORY BAKED HADDOCK

1 1/2 pounds fillet of haddock
1/2 teaspoon powdered mustard
1/2 cup mayonnaise
2 teaspoons water
1 teaspoon instant minced onion
1/2 teaspoon thyme leaves
1 teaspoon fresh lemon juice
dash fresh ground black pepper
salt to taste
paprika

Wipe fish with a damp cloth, arrange in a buttered baking dish and season fish with a few pinches of salt. Soak mustard in water for 10 minutes, and then add mayonnaise along with onion, lemon juice, thyme leaves, and pepper. Spread mixture on the fish. Bake in a preheated moderate oven 350 degrees F., 25 minutes or until brown and fish is flaky. Garnish with paprika.

Makes 6 servings