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Baked Cod w/ Garlic and herb Ritz Crumb

Ingredients:

Good Olive Oil
4 center cut boneless, skinless cod fillets (6-8 oz.)
kosher salt and pepper
1/2 cup of Ritz cracker crumbs (15 crackers)
1/2 cup of panko bread crumbs
2 tablespoons of minced parsley
2 cloves minced garlic
1 teaspoon minced lemon zest
3 tablespoon unsalted butter, melted
1/4 cup of dry white wine
2 tablespoons of fresh squeezed lemon juice
lemon wedges for serving

Preheat the oven to 400 degrees. Pour 2 tablespoons into a ceramic baking dish to coat the bottom. Rub the fish in the oil on both sides and fill the dish. Season the fish with salt and pepper and bake for 10 minutes.

Meanwhile, combine the cracker crumbs, panko, parsley, garlic, lemons zest, and 1 teaspoon of salt in a small bowl. Add the melted butter and stir until evenly moistened. Set aside.

Remove the fish from the oven and pour the wine and the lemon juice directly on the fillets. Pat the crumb mixture evenly onto the fillets, don't be afraid to pack them on.

Return this back to the oven for 8-12 minutes, depending on the thickness of the fillets. If they're breaking apart easy, they're done, so check after a few minutes.

I might serve this over sautéed spinach with lemon wedges!

Enjoy with a loved one...That's what Ina would do.

Recipe from: *Modern Comfort Food* by Ina Garten Page 125