

Baked Fish

Ingredients

2 - 3 lbs. fish fillets

1 cup milk

1 tsp. salt

pepper

paprika

1 tbsp. lemon juice

3 tbsp. butter

4 slices bacon

fine, dry bread crumbs

Instructions

Preheat the oven to 425°F

1. Cut fillets into serving-sized pieces and arrange in a greased casserole dish.
2. Pour milk over fish. Add salt, pepper, paprika, and lemon juice, and dot with butter.
3. Arrange bacon slices over fish, cutting in half if necessary. Sprinkle with bread crumbs.
4. Bake at 425°F for 15 - 20 minutes or until fish flakes easily when tested with a fork.