

Bacon Wrapped Monkfish with Mushrooms

Ingredients

1 lb Monkfish fillet	moved & chopped
5 strips bacon	1 1/2 cup oyster mushrooms, chopped
Salt & pepper	1/2 lg onion, diced
Toothpicks	2 strips bacon, chopped
Lemon Thyme Butter:	4 cloves garlic, minced
1 stick butter	5 tbsp butter
2 tbsp lemon thyme	2 tsp each thyme, leaves only
Salt & pepper	2 tsp marjoram, chopped
Mushrooms:	Salt & pepper
1 1/2 cup shitake mushrooms, stems re-	

Directions

In a large pan over medium high heat, add chopped bacon. Let cook until lightly brown. Add butter. Once butter is melted & stopped frothing, add onion and garlic. Liberally season with salt. Turn down heat to medium. Let cook for 4 minutes or until onions begin to be translucent. Add thyme, marjoram & pepper. Let cook for another minute, add mushrooms. Cook 30 minutes, stirring often.

Preheat oven to 425. Beginning with the fatty end of fish, wrap bacon around fillet. Use toothpicks to hold it in place. Allow bacon to only slightly overlap on the edges, if at all. Once the fish is completely wrapped, cover & refrigerate until ready to cook.

In an oven-safe pan over high heat, add bacon wrapped fillet. Cook for 3 minutes per side or until they begin to brown. Once the second side has cooked, place the pan in oven and cook 10 minutes per side. Remove from oven and place on cutting board to cool for 5 minutes.

While fillet is in the oven, add butter in small pot over medium heat. Once completely melted & stopped frothing, add lemon thyme and turn down heat to keep warm. Season to taste with salt & pepper. Once monk has rested, slice in to 1 1/2 inch slices. Plate over bed of mushrooms and top with lemon thyme butter.

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