

Boston Scrod

Ingredients:

12 6 oz cod or halibut fillets

1 to 1 ½ cups of milk

Parmesan cheese, freshly grated, enough to cover each fillet

Butter, enough to generously cover each fillet

Preparation:

Preheat oven to 325 degrees F.

Place fresh cod or haddock fillet in a shallow baking dish. Add milk until fillet is about half covered.

Bake 12 to 14 minutes until fish flakes when tested with a fork.

Remove from oven, pour out milk. Turn oven to broil.

Top of fillet with Parmesan cheese. Dot generously with butter.

Broil 3 to 4 minutes or until butter melts and crumbs become crisp or until cheese has melted.

Serve immediately

Makes 12 servings.