



Lake Superior Whitefish with Brussels Sprout Slaw,
Buttermilk Potato and Hominy Cake
& Pancetta Wilted Swiss Chard

(yield: 20 servings)

Ingredients:

Fish

- 20 4-5oz. portions fresh, Whitefish
- ½ Tbl. Canola oil
- pinch salt & pepper
- 1oz. flour (per piece, dredge)

Brussels sprout slaw

- 20 Brussels sprouts, halved (chiffonade)
- 1/2 red onion (brunoise)
- 1 large carrot (brunoise)
- 1 fresh jalapeno (brunoise)
- 1 T. Dijon mustard
- 1 T. mayonnaise
- 1 T. cider vinegar
- 1 T. sour cream
- 1 T. brown sugar
- 1 t. celery salt
- 1 t. black sesame seeds
- salt, to taste

Buttermilk potato and hominy cake

- 3 russet potatoes (small diced, blanch and shock)
- 2 lbs. hominy
- 1 ½ c. dill pickle (minced)
- ½ Spanish onion (minced)
- 2 stalks celery (minced)
- 1 ¼ c. parsley
- 1 ½ c. buttermilk
- 1 ¼ t. white pepper
- 4 russet potatoes (mashed)
- 2 c. bread crumb

Swiss Chard

- 1 lb. pancetta
- 1/4 cup white cooking wine
- 2 lb. Swiss Chard
- 5 cloves minced garlic

Instructions:

-Whitefish~

Salt and pepper. Sear skin side down. About 4-5 minutes on each side in oil.

-Brussels Sprout Slaw~

Combine mustard, mayonnaise, cider vinegar, sour cream, brown sugar, celery salt, & black sesame seeds. Whisk well and toss with Brussels sprouts, red onion, carrot, & jalapeno just to coat.

-Buttermilk Potato & Hominy Cake~

Combine diced potato, hominy (well drained), pickle, onion, celery, parsley, buttermilk, & white pepper. Fold in mashed potatoes, followed by bread crumb. Refrigerate to allow mixture firm up. For service, form into 2oz. cakes and sear 3-4 minutes on each side on low heat in small amount of oil until crisp and heated throughout.

-Wilted Swiss Chard~

In a sauté pan render small lardoons of pancetta adding garlic mid way through to avoid burning. Deglaze with wine. Reduce and add Swiss chard. Cook until it is wilted but still bright green.