Baked Lake Superior Whitefish Toast Points

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Yield/Servings: Serves 16

Ingredients:

• Whole Wheat Baguette
• 5 Fresh Lake Superior Whitefish Fillets
• 1/3 cup Butter, Melted
• 1/3 cup Lemon Juice, Divided
• Salt and Pepper for Sprinkling
• 1 Red Slicing Tomato
• 2 Avocados
• 8 oz. Cream Cheese
• 1 teaspoon Onion Powder
• 3 tablespoons Fresh Cilantro, Diced Finely
  (Additional for Garnish)
• 2/3 cup Black Olives, Sliced

Instructions:

• Slice the baguette into 1/4-inch slices. You need about 16-20 pieces, so save the rest for something different.
• Pre-heat oven to 400°F, spray a medium casserole dish with non-stick spray.
• In a bowl, stir together the butter and 2 Tablespoons of lemon juice. Place the fillets in the dish and pour the sauce on top. Sprinkle salt and pepper on top. Cover and bake for 10-15 minutes until fish fillets are cooked through.
• Remove from pan and discard the liquid.
• Using a fork, break the fillets up in a bowl. Don't pulverize them; you want chunks, not spread.
• Dice the tomato and add to the fish. Peel, core and dice the avocado, and add to the fish along with the olives.
• Microwave the cream cheese to soften it. Add the remaining 2 Tablespoons of lemon juice, onion powder, and cilantro.
• Spread the cream cheese mixture on to the baguette slices, dividing it evenly among all pieces.
• Top with a spoonful of the fish-tomato mixture onto the toast. The amount will depend on the size of your tomato, avocado and fillets, but try to get an equal amount on each one.
• If desired, garnish each with a small sprig of cilantro.
• Serve chilled along with your choice of other delightful finger foods.

Additional Information:

• This is a delightful little appetizer or party food. The small size and simple ingredients may have you thinking it is a lame party food, but don’t be fooled. This little guy is the star of your next lake front party and will be the envy of all your friends.