



Servings 2

Prep Time 15 min

Cooking Time 45 min

# Lake White Fish with Shitake Mushrooms and Leeks



## Directions

### Step 1

Heat oil in a skillet and brown mushrooms in batches, adding more oil as necessary. Remove mushrooms, add sliced leeks and brown slightly.

Return mushrooms to the pan, and add chestnuts, a splash of wine and chicken stock. Simmer until leeks become tender and stock reduces by half-- reduce further if you like a dryer mixture. Take off heat and toss with butter until melted. Season to taste with salt, pepper and squeeze of lemon juice. Keep warm and set aside.

### Step 2

In another skillet, heat ¼ inch of oil. Pat fish dry with paper towels and season generously with salt and pepper. Score the fish skin—do not cut into the meat, and lightly coat the skin side with flour, shaking off excess. When the oil reaches about 350 degrees, fry skin-side down until golden and crispy. Meanwhile, baste the flesh side with hot oil until opaque and cooked through.

### Step 3

Drain cooked fish, skin-side up, and season to taste. Serve immediately with the mushrooms and leeks.

## Ingredients

1 boneless white fish fillet, halved

Kosher salt

Freshly cracked pepper

About 2 tablespoons of flour

½ pound of shitake mushrooms, sliced

8-ounce can peeled water chestnuts, sliced

2 leeks, pale parts sliced and thoroughly washed

Cooking oil

Splash of marsala wine or dry white wine

1 cup of chicken stock

2 tablespoons of butter

Lemon wedge

