

# Northwoods Whitefish Boil

## Ingredients

- 16 pieces Lake Michigan Whitefish  
(cut into 2 inch wide slices)
- 16 small baby red potatoes
- 16 small sweet white onions  
(peeled and left whole)
- 1/2 lb. salt
- 2 gallons of water
- lemon wedge
- Coleslaw

## Directions

Add a 1/4 lb. of salt to water and bring to a boil. Add potatoes, boil for 16 minutes. Add onions, boil for 4 minutes more. Add fish and other 1/4 lb. of salt and boil for 10 minutes, then drain in a colander. For each plate, place two pieces of fish, two potatoes and two onions. Then drizzle the fish, potatoes and onions with 2-3 tablespoons of melted unsalted butter. Serve with a wedge of lemon and coleslaw. Serves: 8



Recipe  
from *Trig's*