

Fillet of Stiped Bass (Serves 4-5)

Submitted by Rita Coughlin

Preheat oven to 425 degrees

¼ cup shallots (finely chopped)	2 lb. fillets (Bass or other lake fish prepared in fillets)
Salt & pepper (for seasoning)	1 cup sliced mushrooms (wild or button variety)
¾ cup white wine	1 tablespoon butter

Butter a flat oven dish and sprinkle bottom with shallots. Layer fillets over shallots, and season with salt & pepper. Top with mushrooms and cover with wine (enough to make a layer of liquid on the bottom of pan).

Bake 10 minutes in hot oven or until fish will flake with a fork. Remove fish to serving platter and keep hot. Save the liquid.

Beat 3 egg yolks with a little of the liquid (approx. ½ cup) from the casserole dish. Add butter and stir over low flame until thicken. Add liquid as needed. Pour sauce over fish and serve.