



COD STEAKS WITH MUSHROOM SAUCE

- 4 Fresh Cod Steaks
- 1 Small Onion, Chopped
- 1/4 Pound Mushrooms, Sliced
- 6 Tablespoons Boiling Water
- 3 Tablespoons Butter
- 3 Tablespoons Flour
- 2 Cups Milk
- Salt and Pepper to Taste
- Paprika

DIRECTIONS

1. Place steaks in an oiled baking dish.
2. Cook onion and mushrooms for 3 minutes in boiling water.
3. Add butter, stir in flour and mix to combine.
4. Add milk, heat to boiling, stirring constantly.
5. Season with salt and pepper and pour over cod.
6. Sprinkle with paprika.
7. Bake in a 350 degree oven for 30 minutes.