



DOOR COUNTY FISH BOIL

- 12 Small Red Potatoes
- Cheesecloth
- 8 Quarts Water
- 1 Pound – 2 Cups Salt
- 12 – 1 inch thick whitefish steaks
- Melted Butter
- Lemon Wedges

DIRECTIONS

1. Wash potatoes and cut a slice from each end.
2. Tie potatoes in a cheesecloth bag.
3. Put water in a large pot, preferably one with a removable basket, bring to a boil.
4. Add potatoes and half of the salt.
5. Cook for 20 minutes.
6. Wrap fish in a cheesecloth bag, add to the pot with the remaining salt.
7. Cook 10 minutes.
8. Lift basket out of water to drain.
9. Serve with melted butter and lemon wedges.