

Crunchy Crusted Cod Fillets

Ingredients:

12 Cod Fillets, 6 to 8 oz ea.
12 slices bacon
½ cup Panko bread crumbs
8 tbsp butter
Seasoned salt
Freshly-ground black pepper, to taste

Preparation:

Preheat oven to 450°F

Cook the bacon, then chop or crumble and set aside.
Brush both sides of fish with melted butter and place in a shallow baking dish.
Arrange so that fillets are not touching.

Sprinkle lightly with seasoned salt and pepper.

In a mixing bowl place bacon pieces, crumbs, and melted butter.
Mix well to evenly distribute butter.
Spread crust evenly over the tops of the fillets and press lightly.

Place just enough water in the pan to cover the bottom, do not place too much so that the topping on the fish is affected.

Bake for 10 to 15 minute or until fish is no longer transparent.