

Notes:

- Any cornbread recipe will work for this. If you have your own favorite recipe, use it to create your own unique flavor. Using a box of Jiffy cornbread muffin mix from the Chelsea Milling Company in Chelsea, Michigan, works just as well.
- We don't include the recipe for Hollandaise sauce here. It's listed in plenty of cookbooks but can be a bit on the difficult side. However, if you'd like to make it from scratch, go right ahead.
- You can also use pre-sliced smoked salmon for this dish. The type of smoking used will certainly modify the flavor. As the rest of the dish is a bit on the sweet side, a nice rich hickory-smoked salmon would work well.
- Like corn? You could easily thicken the cornbread/whitefish mixture with a bit of thick creamed corn for a very interesting result.

Whitefish-Stuffed Salmon



Seldom will you find one fresh-water fish stuffed with another. But the rich flavor of salmon combines well with the lightness of baked whitefish. We added the sweetness of cornbread and Hollandaise sauce, along with some fresh thyme and herbs, serving it on the great texture of wild and long-grain rices, and the crispness of Michigan asparagus to create a dish even people who don't like fish seem to enjoy. As with many dishes, this is one you can experiment with to create a number of variations.

Ingredients

1 pound fillet of Lake Whitefish, skin removed
 3" x 6", 1/2" thick, fillet of salmon, skin removed
 Cornbread mix or recipe
 2 cups Hollandaise sauce, in a jar or from a mix
 2 Tbsp fresh chives
 1 Tbsp fresh thyme leaves
 1 package of wild and long-grain rices
 1 bundle asparagus

Equipment

1 8" x 8" glass casserole dish
 1 9" x 13" glass casserole dish
 2 Medium saucepans
 1 outdoor grill
 OR a cast iron pan with grill mark ridges

Use shortening (not non-stick spray) to grease the 8" x 8" glass casserole dish. Prepare the cornbread, baking it in the casserole dish. Let it cool.

Use shortening (not non-stick spray) to grease the 9" x 13" glass casserole dish. Place the whitefish fillets in it, brushing the fillets with melted butter or olive oil, seasoning with salt and pepper. Bake in a preheated 425°F oven until flesh is opaque but still moist, about 10 minutes for each inch of thickness. Let it cool, then coarsely crumble it. You should end up with about 2 cups of crumbled whitefish. If necessary, also prepare the Hollandaise sauce in one of the saucepans.

Coarsely crumble some of the cornbread until you have 2 cups of it. In the saucepan, mix the 2 cups of crumbled cornbread with the 2 cups of crumbled whitefish. Add *only* 1 cup of the Hollandaise sauce. Finely chop the fresh thyme leaves and chives and stir them into the stuffing mixture. Set the saucepan over low heat and let the stuffing mixture heat through.

Lay the salmon flat on a cutting board and, using a *very* sharp knife, slice it horizontally to be about 1/8" thick. Spoon a few full tablespoons of the heated stuffing mixture onto one end of each of the salmon slices, then roll up the salmon around the stuffing. Grill the stuffed salmon rolls over medium-high heat, being sure to cook the top and bottom of each roll only once.

Serve over a bed of cooked wild and long-grain rices, garnished with whole stalks of fresh blanched asparagus and a bit more of the warm Hollandaise sauce, as shown.