

Fishin' from the Kitchen

Musky Lobster *by Wayne Phillips*

This recipe creates a delicious appetizer whether served at home or while fishing.

Ingredients for four servings:

1 pound boneless musky, cubed

For poaching liquid:

- ✓ 1 onion, chopped
- ✓ 2 cloves garlic, chopped
- ✓ 10 black peppercorns
- ✓ 2 sprigs fresh tarragon

For ramekin of tarragon garlic butter:

- ✓ 1 stick butter, melted
- ✓ 2 cloves garlic, finely minced
- ✓ 2 Tbsp. chopped fresh tarragon
- ✓ 1 Tbsp. fresh lemon juice



photo-Wayne Phillips

Procedure

Put 2 quarts of water into a stockpot. To add extra flavor to the fish, put the following items into a piece of cheesecloth: Chopped onion and garlic, black peppercorns and 2 sprigs of fresh tarragon. Tie up cheesecloth and place into liquid. Simmer the water for 10 minutes so flavors disperse into poaching liquid. Salt liquid. Cut skinless, boneless musky fillets into one inch cubes. Place in simmering liquid for 3 to 5 minutes or until fish is no longer transparent. Drain immediately to prevent overcooking.

Serve

Serve on a bed of lettuce with a small ramekin of melted butter in the center of the plate. Mound chunks of musky around the ramekin.

Hints

Do not overcook the musky or it will turn into mush. Not overcooking the fish also gives it a firmer texture, which works well for this recipe. You can avoid using cheesecloth if you strain the liquid before cooking the musky.