



## GREAT LAKES WHITEFISH GOES GREEK

*from [www.greatlakeswhitefish.com](http://www.greatlakeswhitefish.com)*

Here's a zesty way to eat your Great Lakes Whitefish. A loaf of crusty bread is perfect for soaking up the sauce. Try a spinach or orange salad with creamy yogurt dressing on the side.

2-8 oz. fillets Great Lakes Whitefish, thawed

### **For Sauce:**

- 1/3 cup olive oil
- 1 clove garlic, minced
- 1/2 cup olives, mix of Kalamata green & black, pitted & chopped
- 2 Tbsp. lemon juice
- 2 tsp. balsamic vinegar

### **For Fish:**

- 2 Tbsp. extra virgin olive oil
- 1 Tbsp. lemon juice
- 1 tsp. dried basil
- 1 tsp. dried oregano
- 1/3 cup feta cheese, crumbled
- 1 medium tomato, peeled, seeded & diced

For sauce, heat olive oil and lightly sauté garlic in medium-sized pan. Reduce heat to low and add olives, lemon juice and vinegar. Cook until blended. Set aside. Brush fillets with olive oil and sprinkle with lemon juice on both sides; place on broiler pan. Season with basil and oregano. Broil until fillets are almost done (almost opaque). Sprinkle with feta and broil until edges of cheese are very light brown. To serve, place sauce on plates and top with fillet; garnish with tomato.

■ To learn more about the Michigan fishermen who catch the whitefish or to find out where you can purchase some, visit: [www.greatlakeswhitefish.com](http://www.greatlakeswhitefish.com).