

Baked Fillets of Striped Bass (serves 3 - 4)[Close
Window](#)

1 pound Striper fillets
½ teaspoon salt
Dash of pepper
2 tablespoons margarine or butter, melted
1 tablespoon lemon juice
1 teaspoon grated onion
Paprika

Preheat oven to 350° F.
Cut large fish fillets, into 3 or 4 serving pieces.
Sprinkle both sides of fish fillets with salt and pepper.
Mix together melted margarine or butter, lemon juice and grated onion.
Dip fish into margarine or butter mixture; arrange into an ungreased square pan.
Pour remaining margarine or butter mixture over fish.
Bake uncovered until fish flakes easily with fork, typically 25 to 30 minutes.
Sprinkle with paprika before serving.