

Baked Bluefish (6 servings)[Close Window](#)

2½ pounds bluefish fillet(s)
1 (8 oz) container herb-seasoned dry bread stuffing mix
1½ cups boiling water
½ cup butter, melted
salt and pepper to taste
2 tablespoons butter, melted
½ cup minced onion
4 sprigs fresh dill weed

Preheat oven to 500°F.

Trim all of the dark meat from the fillets. Rinse in cold water, dry and sprinkle with salt and pepper. Combine stuffing mix with boiling water and ½ cup melted butter. Cover a baking sheet with a lightly greased double thickness of aluminum foil. Spread stuffing mixture on top of foil. Place fillets on top of stuffing. Brush fillets with 2 tablespoons melted butter and sprinkle with minced onions. Top with dill springs and crimp together edges of tin foil to seal. Bake on center self of preheated oven for 10 minutes; reduce oven temperature to 400°F and bake for an additional 60 minutes.