

**Bluefish Baked with Apples and Potatoes** (serves 6)[Close Window](#)

6 Whole bluefish fillets  
4 Whole potatoes; sliced  
4 Whole granny smith apples; cored, peeled & sliced  
1 Tbs Shallots; minced  
2 Cloves garlic; minced  
1/3 cup Canola oil  
1 cup Mustard; coarse  
1 ½ cup Dry white wine  
Fresh parsley for garnish

Preheat oven to 350°F. Place the potatoes, apples, shallots, garlic and half of the canola oil in a nonreactive roasting pan and toss well to combine. Bake until the vegetables are tender, 15 minutes. Meanwhile, rub the bluefish fillets with the remaining oil and the mustard. Place the bluefish fillets on top of the bed of roasted apples and potatoes and pour the wine over it all. Bake until the fish is cooked through, about 10-15 minutes. Sprinkle with parsley before serving.