

From the kitchen of Winnebago Fishing

Honey Fish

1/4 cup honey

1/4 cup Dijon mustard

2 tablespoons lemon juice

1 teaspoon curry powder

1/2 teaspoon salt

4 (3/4-inch thick fish fillets

Combine first 5 ingredients; stir well. Place fillets in a 13 x 9-inch baking dish; brush with half of honey mixture. Turn fillets; brush with remaining honey mixture. Cover and marinate in refrigerator for 15 minutes.

Remove fillets from marinade, reserving marinade. Place fillets on a lightly greased rack in a roasting pan. Broil 4 inches from heat 10 to 12 minutes or until fish flakes easily when tested with a fork, basting occasionally with reserved marinade.