

Fish Casserole

Ingredients:

1 large onion, cut into 1/8-inch slices
5 tablespoons unsalted butter
4 pounds fish fillets
Salt to taste
1/2 pound Marinated Mushrooms
3/4 pound fresh or canned Morello (sour) cherries, pitted
4 Brined Cucumbers, diced into 1/2-inch cubes
1 cup canned pickle marinade
3 tablespoons finely chopped parsley

Directions:

Saute onions over moderate heat in 2 tablespoons butter for 8-10 minutes, or until pale golden.
Cut the fish fillets into 2 1/2- to 3-inch pieces and sprinkle with salt.
Set the baking rack at the top level of the oven (be sure you have room for the pot) and preheat the oven to 450F.
Grease a Dutch oven with 1 1/2 tablespoons butter and place the fish pieces on it. Sprinkle each layer with the mushrooms, cherries, pickles, and sauteed onions.
Melt the remaining butter and dribble it over the fish.
Bake the fish, uncovered for 5 minutes.
Pour the pickle marinade evenly all over the fish, cover, and place over moderately low heat on top of the stove.
Simmer for about 15 minutes.