

# Lutefisk

## **Preparation:**

Soak fresh or thawed lutefisk in cold salt water at least two hours.

Rinse and place in a glass baking dish.

Cover with aluminum foil.

Bake at 350 degrees until fish begins to fall apart  
(about 10 minutes per pound of fish).

May be served with drawn butter or a white sauce with allspice added to it.