SEAFOOD

Monkfish Oreganata

Ingredients

GET THE FACTS

ON MONKFISH According to NOAA's

high, no overfishing is occurring, and almost all

(97 percent) of monkfish sold in the U.S. are

commercially harvested

in U.S. waters. Thus this species is one that is

sustainable as well as

nutritious to eat.

These opportunistic

feeders are bottom

known as the "allmouth" fish. A monkfish is mostly head and that head is mostly mouth!

dwelling and are also

For more on monkfish

When the site launched in late February 2008, NOAA Administrator Conrad Lautenbacher said, "Our hope is that

you will go here for

According to NOAA,

health scares and

with the proliferation of unwarranted seafood

myriad sources dictating

what are good fish and

bad fish, the new Web site aims to arm the public with an unbiased education and provides a balanced clearinghouse for consumers.

Bringing Science

to the Shore

'ground-truth' science."

and other questions about seafood sustainability and safety go to the National Oceanic and Atmospheric Administration's (NOAA) web site www. fishwatch.noaa.gov, for

answers.

new "Fish Watch" Web site, monkfish population levels are

> 2 lbs. monkfish, skinless, boneless fillets2 tbsp. butter or margarine

2 tbsp. olive oil

several parsley sprigs, fresh 2 cloves garlic, chopped fine 2 cups bread crumbs seasoned 2 tomatoes, medium, slice thin

Method

Preheat oven to 350°. Melt the butter in a medium pan on stovetop. Add olive oil and parsley to the melted butter. Brown garlic in butter mixture. Stir in bread crumbs and set aside. Place monkfish on tomatoes in an ovenproof dish or pan and cover with bread crumb mixture. Bake for 25 minutes. Serves 4.

Source: Provided by Chris McManus, Hewlett Fish Market, Hewlett, NY.





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