



Prep Time: 5 min.



Cook Time: 10 min.

Dill Crusted True Cod

- Cumin
- Dried Dill
- Alaska Tim's Citrus Pepper
- True Cod Portions
- Sea Salt

**Excellent with Halibut
and Ling Cod**

To thaw your fish leave them in the refrigerator overnight, allowing at least 8-10 hour.

For quicker thawing, place the vacuum sealed pouch in a bowl of cool water it, will thaw in approx. 45 minutes.

DIRECTIONS: Pre-heat your oven to 450°F. Prepare your true cod portions by rinsing with cold water and lightly patting dry. Sprinkle fillets very liberally with dill almost completely covering each fillet. Lightly dust fillets with enough cumin and Tim's Citrus Pepper blend and sea salt to taste.

Pop in the oven for 10 mins until opaque through out and the cod flakes with a fork. The recipe is simple, quick, and easy. The simplicity of this recipe allows for personal preference and you can adjust the amounts of seasoning according to your own enjoyment.



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