



family time

Planked Creole Haddock

- Creole Rub**
- 1/2 tsp chipotle chili powder
 - 1/2 tsp paprika
 - 1/2 tsp salt
 - 1/4 tsp dried oregano leaves
 - 1/4 tsp dried parsley leaves
 - 1/4 tsp garlic powder
 - 1/4 tsp freshly ground black pepper

- Haddock**
- 1 1/2 lbs Léry Charles Premium Haddock Fillets
 - 1-1 1/2 tbsp olive oil
 - Lemon wedges

1. Soak cedar plank in water for 1 to 24 hours.
2. For the Creole Rub, combine all seasoning ingredients for the rub. Mix well.
3. Cut haddock into 4 portions. Brush lightly with oil then season both sides with the spice mixture. Arrange haddock on smooth side of soaked plank and place on grill over medium heat. Close lid and cook about 10 minutes or until fish flakes easily with a fork and is opaque throughout.
4. Drizzle with a little lemon juice or serve lemon wedges on the side.

Makes: 4 servings

Scotia Harvest & the



Léry Charles

The pride of Scotia Harvest Seafoods, the F.V. Léry Charles is a state of the art fishing vessel. With a combination of advanced technology and a well-trained hard working crew, the Léry Charles has proven itself to be an excellent fishing vessel with the ability to land top quality haddock on a regular basis.

Léry Charles
wild caught premium haddock



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