Finnan Haddie
Yield: about 4-4 oz. servings.

1 lb. smoked haddock, rinsed twice in cold water
2 c. potatoes, peeled and cubed into 1/2 inch pieces
2 clove garlic
2 c. basic cream sauce (recipe below)
2 Tbsp. fresh parsley, chopped

Preparation:
1. Cover potatoes and garlic with cold water, add a pinch of salt and boil gently until tender. Drain, remove garlic and hold.
2. Cut fish into 2-inch pieces
3. Place one layer of fish in roasting pan. Add enough hot water to cover fish. Bake at 325 degrees for 10-15 minutes. Drain fish and reserve liquid. Liquid may be used in cream sauce recipe in place of cream (~30%).
4. Cover fish with cream sauce and serve with potatoes. Garnish with parsley.

Basic Cream Sauce
4 Tbsp. butter
2 c. light cream, scalded
4 Tbsp. flour
1/2 tsp. salt
Pinch white pepper

1. Melt butter in small saucepan
2. Add flour and stir until well blended. Cook for 3 minutes without browning.
3. Whisk in cream, add seasonings and simmer gently for 5-10 minutes.