



## Cornmeal Rolled Paddlefish with Shrimp Succotash.

*by Jim Gerhardt, Limestone Restaurant*

**Ingredients:**

1 # Paddlefish fillet cut into strips  
 4 ounces flour  
 1 egg  
 1 cup corn meal  
 1 tablespoon Cajun spice  
 16 ounces fish stock  
 4 ounces dry white wine  
 8 ounces milk  
 2 ounces corn oil  
 2 grilled ears of corn, kernels cut off  
 1 small onion diced  
 1 stalk celery, small dice  
 1 cup lima beans

1 carrot, small diced  
 1 cup peas  
 1 red bell pepper small diced  
 ¼ teaspoon chopped tarragon and parsley mixed together  
 12 shrimp  
 2 ounces butter  
 1 lemon

Sauté the corn, onion, celery, lima beans, red pepper, peas and carrot, in a heavy pan over medium heat in butter.

Add the white wine and reduce by half. Add the fish stock, bring to a boil, reduce to a simmer

and cook for 10 minutes, add the mil and cook for additional 10 minutes.

Add the shrimp and half the herbs and cook another 2 minutes. Set aside.



Season the paddlefish with lemon juice, salt and Cajun spice.

Set up standard breading procedure: seasoned flour, egg wash, and corn meal and bread the paddlefish.

Fry the paddlefish golden brown and place on brown paper to drain excess fat.