



Broiled Lemon-Thyme Bluefish with Grilled Garlic Toast and Stuffed Tomatoes

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Recipe Courtesy Mary Connolly

Yield: 4 Servings

For the Fish:

- Four 8 oz Bluefish filets, skin and bones removed
- ½ Stick of unsalted butter, room temperature
- 1-2 Cloves of garlic, peeled and minced
- Juice of half a lemon
- Fresh thyme, removed from stem
- Kosher Salt
- Freshly ground black pepper

For the Tomatoes:

- 6 Plum tomatoes, halved lengthwise
- 1 C. Plain bread crumbs
- 1 Tablespoon extra-virgin olive oil
- 3 Tablespoons chopped fresh herbs (and since you'll have thyme on hand, use that)
- 1 Tablespoon freshly grated Parmesan or Romano
- Kosher salt
- Freshly ground black pepper

For the Grilled Bread

- 1 French baguette or other crusty bread, cut in half horizontally & then halved lengthwise

- 1 Stick of unsalted butter, room temperature

- 2-3 Cloves of garlic, peeled and minced.

First, Make the Grilled Bread:

1. Combine the softened butter and minced garlic in a bowl and set aside.
2. Over a grill, toast the bread on both sides until lightly charred.
3. While the bread is still warm, spread the garlic-butter mixture on the bread. Sprinkle with Kosher salt and fresh cracked pepper.
4. Keep warm and slice when ready to serve.

Then, Make the Tomatoes:

1. Position oven rack in the upper part of the oven and preheat the broiler.
2. Scoop out the pulp and seeds from the tomatoes and allow to drain on paper towels for about 5 minutes.
3. Combine breadcrumbs, extra-virgin olive oil, grated Parmesan, chopped herbs, salt & pepper in a bowl.
4. Season the hollows of the tomatoes with the salt and pepper and fill with the breadcrumb mixture.
5. Place the tomato halves on a cookie sheet, crumb-side up, & drizzle with olive oil. Broil until hot and the tops begin to brown, about 6-8 minutes.
6. And Marie Fromage says, for an extra-special treat, top with more grated cheese (!!) and broil until cheese is melted and lightly browned, about 1 minute. Serve 2-3 halves per person.

Finally, Make the Fish:

1. Arrange oven rack to approximately 4 inches from the heat and preheat broiler.
2. In a bowl, combine the softened butter, lemon juice, minced garlic, thyme, salt & pepper.
3. Arrange the fish fillets on a cookie sheet and spread butter mixture over the tops.

Broil the fillets for approximately 6 minutes or until just cooked through. Be sure to keep your eye on it because this happens quickly. Serve immediately.