Serbian-Style Baked Carp

Large and plentiful, carp is a fish prized across much of the world for a mild flavor and ability to rip the line off a reel. Making a comeback as a worthy game fish, especially among fly-rod anglers who call it the freshwater equivalent of the bonefish, this recipe is simple and filling.

2 pounds potatoes—cooked and sliced. (We leave the skins on, because we are Earthy types.)
2 pounds carp fillets with red meat discarded
3 ounces bacon
5 tablespoons flour
2 teaspoons paprika
6 tablespoons butter
2 medium green bell peppers, chopped
2 large tomatoes, chopped
2 large onions, chopped
½ cup sour cream

Wash and dry potatoes and pierce skins to allow moisture to escape. Cook potatoes whole in a microwave (usually two large potatoes for 11 minutes) or coat with oil and bake in 350˚ oven for one hour.

Wrap fillets with bacon. Mix flour and paprika together and use to coat fish. In heavy medium skillet, melt butter and sauté bacon-wrapped, floured fish pieces for one minute per side on medium-high heat.

Heat oven to 350˚. Slice potatoes and layer into an oil-coated baking dish, top with fish, peppers, tomatoes and onions. Add sour cream over the top. Bake for 35 minutes at 350˚.