

## 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 a oil-coated baking dish, top with fish, peppers, tomatoes and onions. Add sour cream over the top. Bake for 35 minutes at 350°.

Mississippi River near  
Pikes Peak State Park

