



EASY BAKED FISH FILETS

Heat oven to 350°. Sprinkle both sides of fillet with salt and pepper, then set aside until later.

1/4 C. Melted butter, margarine, or oil
1 T. Lemon juice
1 t. Minced onion

Combine the above three ingredients. Dip each fillet into the mixture and place on baking dish. Drizzle remaining butter mixture over fillets.

Bake 25 to 30 minutes, or until fish flakes easily with a fork. Do not overcook. Sprinkle fillets lightly with paprika, then serve with tartar sauce, lemon, or hot sauce. A nice hot sauce can be made by combining chili sauce, a small drop of tabasco, and lemon juice, and then heating the mixture. Enjoy!

LOCATION		FACILITIES				OPERATING AGENCY
Project Office		State Office	Project Office	County Office	Operating Agency	
1. Project Office						Corps of Engineers
2. Overlook		X	X	X		Corps of Engineers
3. Reservoir Bay		X	X	X		Corps of Engineers
4. Cedar Creek Bay		X	X	X		Corps of Engineers
5. Cowskin Bay (North)		X	X	X		Corps of Engineers
6. Cowskin Bay (South)		X	X	X		Corps of Engineers
7. Dam Site		X	X	X		Corps of Engineers
8. East Lake		X	X	X		Cleveland, Oklahoma
9. Fayed Bay		X	X	X	X	State of Oklahoma
10. Keystone Park		X	X	X	X	State of Oklahoma
11. Keystone Ramp		X	X	X		Corps of Engineers
12. Mainford Ramp		X	X	X		Corps of Engineers
13. New Mainford Ramp		X	X	X		Corps of Engineers
14. Osage Point		X	X	X	X	Corps of Engineers
15. Osage Point		X	X	X		Corps of Engineers
16. Osage Point		X	X	X		Corps of Engineers
17. Salt Creek Cove (North)		X	X	X	X	Corps of Engineers
18. Salt Creek Cove (South)		X	X	X	X	Corps of Engineers
19. Walnut Creek Peninsula		X	X	X	X	State of Oklahoma
20. Washington Irving Cove (North)		X	X	X		Corps of Engineers
21. Washington Irving Cove (South)		X	X	X		Corps of Engineers
22. Reservoir Park		X	X	X		Corps of Engineers

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