

Sandwiches

Orange-Coconut Fish Po'Boys

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Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 1 hour 30 minutes

7 tablespoons butter, melted

1 teaspoon McCormick imitation coconut extract

1 can Pillsbury refrigerated crusty French loaf

1/3 cup Smucker's low sugar sweet orange marmalade

1/4 teaspoon salt

4 (about 3 oz each) frozen breaded fish fillets

1/2 cup flaked coconut

SPREAD AND TOPPING

4 slices (1 oz each) Swiss cheese, cut into fourths

2 tablespoons mayonnaise

2 tablespoons Smucker's low sugar sweet orange marmalade

4 large tomato slices

4 tablespoons green onions (if desired), chopped

Preheat the oven to 350 degrees.

Line a cookie sheet with cooking parchment paper.

In a small bowl, stir together four tablespoons of the butter and 1/2 teaspoon of the coconut extract.

Remove the dough from the can. Stretch the dough to sixteen inch length. Cut the loaf crosswise into four pieces. Press down on each piece to flatten slightly. Cut three diagonal 1/4-inch-deep slashes on top of each piece of dough. Lightly brush the bottom of each piece of dough with the butter mixture. Place on the cookie sheet. Lightly brush the tops of the dough with the butter mixture. Reserve the remaining butter mixture.

Bake 18 to 20 minutes or until golden brown. Lightly brush the hot rolls with the butter mixture. Cool.

Increase the oven temperature to 400 degrees.

Place the fish fillets on the same paper-lined cookie sheet. Bake for 10 minutes.

Meanwhile, in a small bowl, stir together 1/3 cup marmalade, remaining three tablespoons of the melted butter, 1/2 teaspoon of coconut extract and salt. Blend well.

Remove the fish from the oven and brush with the marmalade mixture. Return to the oven. Bake an additional 10 minutes.

Remove the fish from the oven. Turn and brush with the marmalade mixture. Top each fillet with one tablespoon of the coconut. Return to the oven. Bake 5 to 6 minutes or until the coconut is lightly browned. Remove from the oven. Turn the fish. Brush the tops of the fillets with orange marmalade. Top each with one tablespoon of coconut. Return to the oven. Bake 5 to 6 minutes or until the coconut is lightly browned. Place four pieces of Swiss cheese on each fish fillet. Bake for 3 to 4 minutes or until the cheese is melted.

Meanwhile, in a small bowl, stir together the mayonnaise and two tablespoons of the marmalade. Mix well.

Set the oven control to broil. Cut each bread piece in half horizontally. Brush the cut sides with the remaining flavored butter. Place, cut side up, on the cookie sheet.

Broil three to four inches from the heat for 2 to 3 minutes or until toasted. Spread one tablespoon of the mayonnaise mixture on the bottom of each bun. Top each with a fish fillet, tomato slice and one tablespoon of onion. Place the top of the bun.

Per Serving (excluding unknown items): 657 Calories; 57g Fat (77.4% calories from fat); 33g Protein; 5g Carbohydrate; trace Dietary Fiber; 161mg Cholesterol; 674mg Sodium. Exchanges: 4 Lean Meat; 0 Vegetable; 8 Fat.