BELGIAN COD CASSEROLE

 4 COD OR GROUPER FILLETS 4 LARGE THIN SLICES ONION

 ¼ CUP DRY WHITE WINE 3 TBSP DRY BREAD CRUMBS

 3 TBSP GRATED CHEDDAR CHEESE 1 TSP PAPRIKA

 4 PATS BUTTER PARSLEY, COARSELY CHOPPED

 PLACE FILLETS IN SHALLOW CASSEROLE OR 9X9 BAKING DISH. LAY ONION SLICES ON THE FISH. POUR THE WINE AROUND THE FISH. COMBINE THE BREAD CRUMBS, CHEESE AND PAPRIKA AND SPRINKLE OVER THE FISH. PUT A SMALL PAT OF BUTTER ON EACH FILLET. SPRINKLE WITH PARSLEY. BAKE IN OVEN FOR 25 MINUTES AT 350 DEGREES OR MICROWAVE ON HIGH FOR 5 MINUTES. SERVE WITH GREEN VEGGIES AND BOILED POTATOES.