



NICK HONACHEFSKY

Bluefishing is messy work, so foul weather gear is recommended, even under clear skies.

All Night Party Supplies

Catching bluefish is bloody, slimy work, so a lightweight pair of bibs like the **Grundens Petrus** (\$99.99-\$141.99; grundens.com) keeps clothes clean and dry, and anglers comfortable, even on hot summer nights.



For the most part, the mates will have you covered when it comes to unhooking your fish, but a pair of needle-nose pliers like the **Cuda 8.75-inch Titanium Bonded Needle Nose Pliers** (\$25.29; cudabrand.com) is essential equipment for rigging, unhooking, and line-cutting on party boats and beyond.



What's a party without some glowsticks? Whether you believe it makes a difference or not, many of your fellow anglers at the rail will be attaching a **1.5-inch glowstick** to the line when dropping to nighttime blues. Most tackle shops stock them, and the package includes a sleeve for the glowstick to thread to the line above the bait.



World's Best Bluefish Recipe

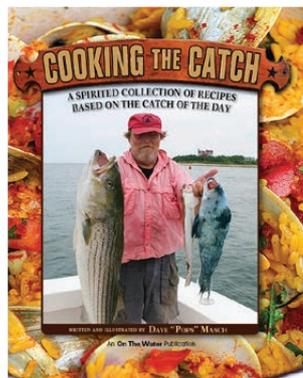
- 2 bluefish fillets (skinned, red meat removed)
- 1½ pounds boiling potatoes
- 2/3 cup olive oil
- 1 tablespoon chopped garlic
- ¼ cup chopped parsley
- Salt and pepper

Preheat the oven to 450 degrees. Peel and slice the potatoes thinly (about 1/8-inch thick). Mix the potatoes with half the garlic, half the parsley, half the olive oil and a liberal amount of salt and pepper in a 16×10-inch casserole dish, preferably enameled cast iron. Arrange the potatoes evenly over the bottom and sides of the dish, place it in the upper third of the preheated oven, and bake for 15 minutes. Remove the dish and place the fillets, skin side down, on the potatoes. Mix the remaining olive oil, garlic and parsley and pour over the fillets. Salt and pepper liberally and return the

casserole to the oven for 10 minutes. Remove the dish from the oven, and using a spoon, baste the fish and exposed potatoes with some of the oil in dish. Loosen the browned potatoes from the sides of the dish and replace with unbrowned potatoes from the dish bottom. Bake 5 minutes more.

Serve piping hot directly from the casserole dish, scraping up browned potatoes stuck to the pan. These are the most delectable bits, so save them for yourself or for someone you like nearly as well.

I sometimes use two baking dishes and twice as many potatoes with the same amount of fish to provide more of these "delectable bits." My family has almost come to blows over these browned potatoes. Does it matter which is tastier, the potatoes or the fish? Who cares? Go for it! Fame and glory or even appreciation comes seldom enough for the home cook. 



From *Cooking The Catch Volume 1* by Dave "Pops" Masch. Available at OnTheWater.com



At The Rail

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