



# Meet an Indiana Farmer



**Gary Miller**

**Fish Farmer**

Syracuse, Indiana

My love of fish and interest in aquatic environments all started because I grew up on a trout stream. Then, I went to Purdue University and got a Ph.d in fisheries biology. Ever since then, I've focused on one thing – raising the best striped bass I can. My passion lies in aquaculture.

**FOOD FOR THOUGHT RECIPE TRAIL**

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Family of Farmers

# Doc Miller's Striped Bass with Pumpkin Sauce



## Ingredients

- 1 lb. Doc Miller's Striped Bass filets
- 1/2 c. water
- 1/4 c. white wine
- 2 tsp. lemon juice
- 1 tbs. butter
- 2 c. julienned raw pumpkin
- 2 tbs. broth (fish or chicken)

## Instructions

1. Poach fish for four minutes in a mixture of water, wine, lemon juice, and seasoning. Remove fish. Keep warm. Reduce poaching liquid by half and pour into blender jar.
2. Melt butter and stir in julienned pumpkin. Add broth and sauté pumpkin until soft (approx 4 mins). Remove all but 1/2 c. of pumpkin to platter; keep warm. Add remaining 1/2 c. pumpkin to liquid in blender. Puree.
3. Place fish on plate; pour pumpkin sauce over fillets. Remove julienned pumpkin from blender and distribute among plates.

## Indiana wine pairing

Chardonel,  
Best Vineyards Winery,  
Elizabeth, IN

