

## *Grouper Parmesan from long-time customer and volunteer Cindy Morris*

2 lbs fresh grouper fillets (or other firm-fleshed white fish e.g amberjack)

2 Tbs lemon juice

½ cup grated Parmesan cheese

¼ cup butter, softened

3 Tbs mayonnaise

1 dash hot pepper sauce

1 pinch salt and pepper to taste

1. Preheat oven to 400 degrees.

2. Place the fish fillets on a greased baking tray. Brush them with lemon juice.

In a small bowl, stir together the Parmesan cheese, butter, mayonnaise, hot pepper sauce, salt and pepper. Set aside.

3. Cook the fillets about 10 minutes, until they can be flaked with a fork. Time will depend on thickness of the fillet. Internal temperature should be between 140 and 145 degrees. Remove from the oven and spread the cheese mixture on top of fillets.

4. Turn on the broiler and broil 30 seconds to 1 minute, or until the topping is browned and bubbly.

5. Garnish with lemon twists and parsley before serving.

Servings: 4

### Tips

You can also add some chives and parsley to the Parmesan mixture.