



Butter Parmigiano Striped Bass

1-2 lb striped bass filet-trimmed and cut into serving size portions.

kosher salt

black pepper

4 Tbsp butter

2 Tbsp white wine, dry-**not cooking wine**.

2 1/2 Tbsp fresh grated parmesan cheese

1 tsp lemon zest, grated.

1/4 tsp paprika

1. Sprinkle fish with salt and pepper on both sides and set aside.
2. Place just the butter, in shallow baking dish, large enough to accommodate all the fish.
3. Place the dish with the butter in a 375 degree oven til the butter browns.
4. Then dip both sides of the fish in this browned butter and bake for 10 minutes, uncovered, on middle rack.
5. Sprinkle with lemon zest, wine, parmesan cheese and paprika. Broil on top rack at 500 degrees for 2-3 minutes or til parmesan cheese starts to bubble and brown.
6. To serve spoon butter/wine sauce over fish.