



Broiled Flounder with Lemon Cream Sauce

Serves 2

Ingredients

2 flounder fillets
2 tablespoons butter melted
1 teaspoon Old Bay seasoning
1/3 cup heavy cream
2 garlic cloves minced
2 tablespoons lemon juice
2 tablespoons butter
salt and pepper

Directions:

Line a baking sheet with aluminum foil. Preheat broiler. Brush a little melted butter on foil. Place flounder on top, skin side down. Sprinkle with Old Bay and drizzle with remaining butter. Broil for about 8 minutes, or until cooked through. In a small saucepan, bring cream and garlic to a simmer. Remove from heat and whisk in lemon and butter until the butter is melted. Season to taste with salt and pepper. Serve sauce with fish.

