

Recipe for Heavenly Sole

Sponsored Results

4 sinless sole fillets or other fish
2 tbsp. [lemon juice](#)
1/2 c. Parmesan cheese
1/4 c. margarine, softened
3 tbsp. mayonnaise
3 tbsp. chopped green onion
1/4 tsp. salt
Dash of liquid [hot sauce](#)

Place fillets in single layer on well greased broiling dish. Brush fillets with [lemon](#) juice and let stand for 10 minutes. Combine remaining ingredients. Broil fillets about 4 inches from source of heat for 6 to 8 minutes or until fillets flake easily when tested with a fork. Remove from heat and spread with cheese mixture. Broil 2 to 3 minutes more until lightly browned.