

*Microwave Cooking*

## **FISH FILLETS IN CUCUMBER SAUCE**

- 1 medium cucumber, diced
- ½ tsp dill weed
- 2 Tbsp butter or margarine
- 1 can (10 ½ oz) condensed cream of mushroom soup
- 1/3 cup of sour cream
- 1 medium tomato, chopped
- 2 Tbsp butter or margarine
- ½ tsp salt
- 2 tsp anchovy paste, if desired
- 2 lbs. of fresh or frozen fish fillets, thawed

In a 4-cup measure, combine cucumber, dill and 2 Tbsp of butter. Cook in microwave, uncovered for 4 minutes, stirring once. Stir in soup, sour cream and tomato; set aside. In a 2-quart (12x7) baking dish, melt butter with salt and anchovy paste (20 sec). Mix together. Arrange fish in dish turning over in butter to coat. Cover and Cook 8 minutes or until fish is almost done. Spoon sauce over top; cover and cook, 3 minutes or until sauce is hot. 6 to 8 Servings

Tip: Recipe can be cut in half, using half the ingredient amounts and a 2 qt (8x8) baking dish. Decrease cooking time to 3 minutes for cucumber, 4 minutes for fish and 2 minutes after the sauce is added.