

HEAVENLY SOLE

1 lb. fillet of sole
1 tbsp lemon juice
¼ cup grated Parmesan cheese
2 tbsp soft butter
1 ½ tbsp mayonnaise
1 ½ tbsp chopped green onion
Salt

Place fillets in single layer on a greased a bake and serve platter. Brush fillets with lemon juice and let set for 8-10 minutes. Preheat oven to broil. Combine remaining ingredients in small bowl. Stir until cheese mixture is well blended. Broil fillets 4 inches from heat for 5-7 minutes or until fish flakes. Remove from heat and spread cheese mixture on fillets. Broil 1-2 minutes longer or until lightly browned. Serves 3