

SPICY FLOUNDER

2. lbs. flounder fillets (skin on if possible) or other fish fillets, fresh or frozen

1/3-cup steak sauce

1/4-cup catsup

1/4 cup melted fat or oil

1 tbsp. vinegar

1 tsp. salt

1/2 tsp. curry powder

Thaw frozen fillets. Cut into serving-size portions. Combine remaining ingredients and mix thoroughly. Place fish, skin side up, on a well-greased broiler pan and brush with sauce. Broil about 3 inches from source of heat for 4 to 5 minutes. Turn carefully and brush with remaining sauce. Broil 4 to 5 minutes longer or until fish flakes easily when tested with a fork. Serves 6