

## Sole Amandine

1½ pounds Oregon sole fillets

1 tsp grated lemon peel

¼ cup butter

2 tsp lemon juice

¼ cup sliced almonds

Parsley

Lemon wedges

Rinse fillets with cold water; pat dry with paper towels. In large skillet, over medium heat melt 2 tablespoons butter. Sauté half of the fillets for approximately 2 minutes on each side, or until fillets turn opaque and are lightly browned. Transfer to platter and keep warm. Repeat with remaining fillets. In same skillet, add remaining 2 tablespoons butter, almonds, lemon peel and juice. Sauté 1 minute, reducing heat if necessary to avoid burning butter. Pour sauce over fillets. Garnish with parsley and lemon wedges.

Makes 4 servings