

The **Seafood**  
 **Steward**, Inc.

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Oregon Sole ala Santa Fe'

serves 4

1 1/4 lbs. Oregon Sole fillets  
 1 cup Prepared salsa, well drained  
 1 cup Mayonnaise  
 1 Tblspn Garlic, fresh minced  
 1 Tblspn Fresh lime juice  
 2 Tblspns Cilantro, chopped  
 4 sprigs Fresh cilantro for garnish

Combine all of the above ingredients, except cilantro garnish.  
 Thoroughly coat both sides of Oregon Sole fillets.

GRILL: Over medium high heat, basting occasionally.

BAKE ON CEDAR PLANK: Baste well, baking at 400 degrees for 10 to 12 minutes.

SAUTÉING: Baste both sides of fillet and saute in dry pan over medium high heat.