

CORLEY FAMILY NAPA VALLEY



MONTICELLO VINEYARDS

SOLE MEUNIÈRE

2 pounds filet of sole
flour
4 tablespoons butter
salt, white pepper
2 lemons, quartered
1/4 cup fresh lemon juice

Also Required: skillet

Season fish with salt and white pepper. Flour lightly on both sides. In a skillet (preferably nonstick), melt 2 tablespoons butter until bubbling but not brown. Add the fish and cook over medium-low heat for 5 minutes. Turn the filets and brown the other side until done (thick filets may need to be turned a second time). Remove fish to a warm platter or individual plates and sprinkle with the lemon juice and minced parsley. Add the rest of the butter to the skillet and heat until foaming and golden brown. Pour butter over the fish. Garnish with lemon quarters.

Servings: 4

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