



BAKED GROUPEL FILLET

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1 stick butter

Juice of 1 lemon

1 to 2 lbs. grouper (sole, flounder) fillets

1/2 to 1 c. bread crumbs with cheese in them

Wash fillet. Melt 1 stick butter in Pyrex baking pan. Pour juice of 1 lemon in butter; mix. Place fillet on top of butter; turn over in butter to coat. Sprinkle bread crumbs over fillet. Bake at 350 degrees for about 20 minutes, until fish is white when separated with knife and fork. (Do not turn over during baking; the bread crumbs make a nice crust.) Serve with sliced lemon.