

Heavenly Lingcod

Rich, cheesy topping goes perfectly with Halibut, Lingcod or Rockfish

Prep: 15 mins
Cook: 10 mins
Total: 25 mins
Servings: 8
Yield: 8 servings

Ingredients

- 1/2 cup grated Parmesan cheese
- 1/4 cup butter, softened
- 3 tablespoons mayonnaise
- 2 tablespoons lemon juice
- 3 tablespoons chopped green onions
- 1/4 teaspoon salt
- 1 dash hot pepper sauce
- 2 pounds skinless Lingcod fillets

Directions

Step 1: Preheat the oven broiler. Grease a baking dish.

Step 2: In a bowl, mix the Parmesan cheese, butter, mayonnaise, lemon juice, green onions, salt, and hot pepper sauce.

Step 3: Arrange the halibut fillets in the prepared baking dish.

Step 4: Broil halibut fillets 8 minutes in the prepared oven, or until easily flaked with a fork. Spread with the Parmesan cheese mixture, and continue broiling 2 minutes, or until topping is bubbly and lightly browned.