

tangy sole fillets

2 limes

1/4 c. melted butter

12 medium chopped shrimp

1/8 t. pepper

2 lb. sole fillets

2 more limes

3 more T. melted butter      JUICE 2 LIMES, RESERVING 1/4 C. JUICE. COMBINE  
JUICE, 1/4 cup melted butter, shrimp and pepper. Place fish in unheated broiler pan and broil 4  
inches from heat for 3 minutes. Spoon shrimp mixture over fillets. Broil 2 to 3 minutes until  
done. Juice remaining limes, add reserved juice. Heat and spoon onto heated plates. Place fish  
on plates and drizzle with 3 tablespoons of melted butter. Serves 6.

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Date Entered: July 8, 1990