

# Orange Roughy Parmesan a la Blankenese

## Ingredients :

2	lb	orange roughy
2	tbsp.	fresh lemon juice
1/2	cup	freshly grated Parmesan cheese
4	tbsp.	butter, softened
3	tbsp.	mayonnaise
3	tbsp.	chopped green onions
1/4	tsp.	salt
		pepper and tabasco

## preparation :

In a buttered baking dish,  
place fillets in a single layer.  
Brush with lemon juice.  
Let stand for 10 min.

In a small bowl combine  
cheese, butter, mayonnaise, green onion, salt, pepper and tabasco.

Broil fillets 3-4 inches (under preheated broiler) for 5-6 minutes.  
Pour off excess liquid.  
Spread with cheese mixture and broil for additional 2-3 minutes.

Watch closely.