

Butter Sauce for Fish Fillets

Ingredients

1/4 cup white wine
1/4 cup butter, melted
1 tbsp Old Bay seasoning
1/2 tsp tarragon leaves
1 lb fish fillets or steaks

Directions

In a small bowl, mix wine, butter, Old Bay, and tarragon. Brush on both sides of fish fillets.

Grill or broil fish 8-10 minutes per inch of thickness or until fish flakes easily with a fork. Turn once during cooking and brush again with sauce. Discard leftover sauce.

Recipe From: www.OldBay.com

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