

Cheesy Broiled Flounder

4 (6-ounce) flounder fillets
2 tablespoons lemon juice
1/2 cup freshly grated Parmesan cheese
1/4 cup butter, softened
3 tablespoons mayonnaise
3 finely chopped green onions
1/4 teaspoon salt
1/8 teaspoon hot pepper sauce

1. Preheat broiler.
2. Place fish in a greased, shallow baking pan. Sprinkle with lemon juice.
3. In a small bowl combine Parmesan cheese, butter, mayonnaise, green onions, salt and hot pepper sauce; set aside.
4. Broil flounder for 4 to 6 minutes, or until fish flakes easily with a fork. Remove from oven and spread cheese mixture on top. Broil an additional 30 seconds, or until cheese is lightly browned and bubbly. Serve warm.

Makes 4 servings.