



Broiled Fish with Lemon Butter Sauce

Ingredients

- 6 cod fillets, skinless and boneless, or any flaky fish
- [Fustini's Delicate SELECT olive oil](#)
- salt and pepper
- 2-3 tablespoons vermouth
- 2-3 tablespoons [Fustini's 12 Year White balsamic](#)
- juice of one lemon
- 3-4 tablespoons cold butter
- 1 tablespoon chopped parsley

Sharon's Hint

Adapted from Julia Child

Directions

Step 1.

Rub the cod fillets with Fustini's Single Varietal olive oil and season with salt and pepper. Prepare a hot broiler by placing the cooking grate so that the fish will be no more than 2 inches from the heat element. Place the fish in a large broiler pan and pour the vermouth around. Broil the fish for a few minutes then place a little butter around the fish and finish broiling until fully cooked - another 5 to 7 minutes.

Step 2.

Remove fish from pan and squeeze lemon juice into the broiler pan and swirl to combine any juices. Pour the lemon juice into a small saucepan and bring to a boil. Once boiling, add the rest of the butter a bit at a time swirling to combine. Once all the butter is combined, add parsley and pour sauce over fish and serve immediately.