



BAKED SOLE WITH CREAMY DILL SAUCE

Serves 4

2 lbs fillet of sole
2 tsp lemon juice
Salt and pepper to taste
1/2 C mayonnaise
1/2 C sour cream
1 tsp dried dill
1 tsp chives
Paprika
~ 4 T Captain Marden's Cracker Crumbs

Pre-heat oven to 400 degrees. Butter shallow baking dish and place fish in it. Sprinkle fish with lemon juice, salt and pepper. Mix together mayonnaise, sour cream, dill and chives. Spread over fish. Sprinkle with Captain Marden's cracker crumbs. Dust with paprika. Bake for 20 minutes at 400 degrees.