

INGREDIENTS FOR 6 SERVINGS

- ¾ Cup Shredded Parmesan Cheese
- ¼ Cup Butter, Softened,
Plus more for greasing the dish
- ¼ Cup Mayonnaise
- 3 Tablespoons Lemon Juice
- ¼ Cup Chopped Green Onions
- ½ Teaspoon Garlic Powder
- ¼ Teaspoon Salt
- Pinch Coarse Ground Pepper
- 8 Dashes Tabasco® Sauce
- 1 ½ -2 Pounds Cod



Pinot Grigio



Samuel Adams
Crystal Pale Ale



PREPARATION

Preheat oven to 375°. Grease 9x13" baking dish with thin coat of butter.

Pat fish dry with a paper towel.

Mix together parmesan cheese, butter, mayonnaise, lemon juice, green onion, garlic powder, salt, pepper and Tabasco® in small bowl until well blended.

Arrange fish in single layer in baking dish.

Bake for 8 minutes or until fish flakes with a fork. Remove from oven and carefully spread parmesan mixture over the top. Turn oven to broil and place fish under broiler for an additional 2 minutes or until bubbly and golden brown. Serve over rice if desired.