

INGREDIENTS FOR 6 to 8 SERVINGS

Pinot Grigio



IPA

- 2 Pounds Cod Loins
- ½ Cup Mayonnaise
- ½ Cup Grated Parmesan Cheese
- 1 Tablespoon Fresh Lemon Thyme,
Strip Thyme from stem and rough chop
- 1 Teaspoon Garlic, Minced
- ½ Teaspoon Black Pepper

**PREPARATION**

Preheat oven to 450°.

Dry the cod loins by using paper towels, then place on a baking sheet prepared with non stick cooking spray.

In a small bowl combine all remaining ingredients and mix well to combine. Drop a heaping tablespoon on each loin then spread evenly. Bake for 8 to 12 minutes, checking fish at 8 minutes, removing when the cod flakes with a fork.