

# From the kitchen of the Winery at Wilcox



## Lemon Fish

- 2 fish fillets (whitefish, haddock, orange roughy)
- 1/4 cup Viognier
- sea salt
- fresh ground pepper
- chopped lemon herbs
- paprika

POUR wine over fish. Lightly salt to taste. Grind pepper over fillet. Place herbs on fish. Sprinkle with paprika. If you desire more of a lemon flavor add lemon juice. The herbs will give a more delicate flavor. Bake fish approximately 15 minutes or less. Be careful not to over bake. This recipe can also be used in the microwave. Fish is done when flaky & moist. Garnish with lemon slices & grapes.

\* Suggested wine with dinner: Viognier, Stainless Steel Chardonnay ,or Wedding White