

## Sheepshead

8 (6-ounce) sheepshead or grouper fillets (about 1 to 1 1/2 inches thick)

1/2 teaspoon salt

1/2 teaspoon freshly ground pepper

Lemon-Herb Butter, softened

Garnish: fresh basil sprigs

### Preparation

Sprinkle fish with salt and pepper; spread 2 tablespoons Lemon-Herb Butter on each fillet. Place fish on a lightly greased jellyroll pan. Bake at 400° for 10 to 12 minutes or until fish flakes easily with a fork. Serve over Hoppin' John. Garnish, if desired.

### Lemon-Herb Butter

1 cup butter, softened

1 tablespoon grated lemon rind

1/4 cup fresh lemon juice

2 tablespoons chopped fresh parsley

1 tablespoon minced shallots

1 tablespoon chopped fresh chives

1/4 teaspoon freshly ground pepper

### Preparation

Combine all ingredients, whisking well. Cover and chill.

