

Broiled Cod and Amalfi Coast Lemon Linguini

Feeds 4-6

From "Rachael Ray's Open House Cookbook" by Rachael Ray, Lake Isle Press, 2006

INGREDIENTS

BROILED COD

2½ pounds fresh cod (see Note), 1 inch thick (Don't let them give you tails.)

Coarse salt, to taste

2 tablespoons butter, softened

2 tablespoons good mayonnaise, sugar free, such as Hellmann's

¼ cup water

Chopped fresh parsley or fresh chives to garnish

Lemon slices (optional), to garnish

AMALFI LEMON SAUCE

1 stick butter

8 tablespoons lemon juice (the juice of 4 lemons)

Zest of 3 lemons (2 tablespoons packed, grated rind)

1 cup heavy (whipping) cream

1 cup grated Parmigiano cheese

1 pound linguini or tagliatelle,

cooked until al dente while cooking sauce

Salt and pepper, to taste

½ cup chopped fresh flat-leaf parsley (half a bunch)

PREPARATION

- Preheat broiler to 500°F.
- Wash and dry fish. Sprinkle lightly with salt. Mix butter and mayonnaise and spread mixture over fish. Place a splash of water on a shallow pan and set fish on it. Set aside and start sauce.
- 3. In a large skillet, melt butter over medium-low heat. Add lemon juice and zest and simmer 3 or 4 minutes. Whisk in cream and half the cheese. Bring just to a simmer and remove from heat.
- 4. Place fish under broiler, 5 inches from heat, and cook 6 to 8 minutes, removing when golden and firm. Transfer fish carefully to serving plate and garnish with chives and lemon slices.
- Toss drained al dente pasta with lemon sauce and salt and pepper to taste. Transfer to serving platter. Top pasta with remaining cheese and parsley.

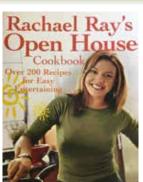
Note: Fresh fish is firm and shows no signs of breaking.



RACHAEL RAY'S OPEN HOUSE COOKBOOK

By Rachael Ray

This collection of recipes geared toward easy entertaining is a great resource for casual parties, Sunday suppers, and parties for kids by kids. Whether its a buffet with Bacon-Wrapped Scallops or Close-to-Grandma



Betar's Stuffed Grape Leaves, or perhaps Pasta alla Norma or Smoked Pork Chops with Apple and Onion, the same principles apply: keep it simple, delicious, and fun.

As is true for all of Rachael's recipes, these inspired recipes call for easy-to-find ingredients and draws on international cuisines. Just as important, they're sure to get rave reviews from family and friends.

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