



## 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

1. Preheat broiler to 500°F.
2. 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.
5. 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.*

Dara O'Brien



#### 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 it's 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.

Find out more: <https://www.lakeislepress.com/books/rachael-rays-open-house-cookbook>

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