

Butter-Basted Haddock

Ingredients:

- 2, 6 oz. Haddock
- 4 Tbs butter
- salt
- pepper
- 2 Tbs fresh parsley, chopped small

In a large skillet, heat butter over medium heat. When the butter is melted, add the fish, parsley, and a pinch of salt and pepper. In a continuous motion, spoon the butter over the fish. The hot butter will slowly and gently cook the fish, leaving it succulent and moist. Continue cooking until the fish has turned opaque and flakes with a fork, approximately 8 to 10 minutes. Enjoy!

This delicious recipe can be found on the website *Points In My Life*
(www.pointsinmylife.com)

"If we could foresee unforeseen consequences, there would be no need to provide for unforeseen consequences." - Eric Koch