

Fillet of Sole in Tarragon Orange Butter

By Brad Wallace

Serves 4

Ingredients:

- 4 T. butter
- 1/2 lb. mushrooms, sliced
- 1 small onion, chopped
- 1 lb. sole, 4 fillets, washed and patted dry
- 1/4 cup Dry Creek Vineyard Chardonnay
- 1/4 cup orange juice
- 1/2 tsp. dried tarragon
- salt & fresh ground pepper to taste

Preheat oven to 350 degrees. Melt 2 T. butter in a skillet over medium-high heat. Add mushrooms and onions. Sauté until softened, about 7 minutes. Place fillets in an ovenproof dish, pour the wine and orange juice over the fillets. Dot each fillet with remaining butter. Sprinkle with tarragon, salt and pepper. Spoon the mushroom-onion mixture evenly over each fillet. Cover with foil and bake until done, about 25 minutes.

Serve with Dry Creek Vineyard Chardonnay.