

Sole Amandine

Ingredients

1/2 cup flour	2 lbs. sole filets	1 tsp. grated lemon rind
1 tsp. salt	3 tbsp. butter	3 tbsp. chopped chives
1/4 tsp. pepper	3 tbsp. slivered almonds	1/3 cup salad oil
1 tsp. paprika	3 tbsp. lemon juice	

Instructions

1. Combine flour, salt, pepper, and paprika in a flat dish.
2. Cut fish into serving-sized pieces and dip into the flour mixture to coat.
3. Heat butter in a small skillet. Add almonds and cook gently, stirring until golden. Stir in lemon juice, rind, and chives.
4. Heat oil in a large, heavy skillet and fry fish quickly on both sides until golden. Lift onto a hot platter and pour almond mixture over fish.