

Broiled Striped Bass (serves 6 - 8)[Close Window](#)

Approx. 3 lbs of Striped Bass Fillets
½ cup Shallots, chopped
½ cup Mushrooms, chopped
1 Lemon
1 cup Tomatoes, chopped, peeled
1 tsp Chives, chopped
1 tsp Parsley, chopped
1 tbs Butter
2 cup Wine, dry white
2 Egg yolks
1 cup Cream Sauce

Cook fillets in wine in a hot oven in the juice of a lemon and the table-spoon of butter for 15 minutes. Remove the fillets. Reduce the cooking liquid by boiling, then add the chopped tomatoes and cook the works until done. Finally, add 1cup Cream Sauce, chopped parsley, chopped chives, and the yolks of two eggs. Cook, stirring until thick and creamy. Pour over the bass fillets and serve.