

## ***Sole Almondine***

4 sole fillets (about 1 pound)  
5 Tablespoons butter  
1 Tablespoon olive oil  
All purpose flour  
2 eggs, beaten  
¼ cup toasted slivered almonds  
¼ cup dry white wine  
2 Tablespoons fresh lemon juice

Melt 4 tablespoons butter with the olive oil in a large skillet over med-high heat. Dip the fillets in flour, then in the beaten eggs. Place the fillets in the hot skillet and cook until browned and just cooked through – about 2-3 minutes per side. Transfer cooked fillets to a serving platter; and cover to keep warm.

Melt remaining 1 tablespoon butter in the same skillet, scraping up remaining browned bits of flour mixture. Add the almonds and cook until heated through, about 1 minute. Add wine and lemon juice and simmer until slightly thickened, stirring constantly. Pour over fish and serve immediately. Makes 2 to 4 servings