

## **"Baked Sheephead in Wine Sauce"**

**1 3-4 lb. sheephead, scaled  
and filleted (skin on or off)  
Fresh dill or parsley branches  
Lemon juice**

**Butter  
3 large, firm tomatoes, sliced  
1 cup White Wine Sauce**

Wash the fillets and pat dry with paper towels. Grease a large baking dish and lay the dill in the bottom. Rub the flesh side of the fillets with lemon juice and lay them, flesh side up, on the dill branches. Dab with butter. Arrange the tomato slices shingle style over the top of the fish, and pour the White Wine Sauce over the tomatoes. Bake at 350 for 45 to 50 minutes, depending on thickness of fillets. Cover lightly with foil for the first half hour, spoon some sauce over the fish, and bake uncovered until the fish is flaky and the dish is browned. Serve in the baking dish, garnished with fresh dill heads or parsley.

*Excellent for trout, salmon, Spanish and king mackerel. Garnish with fried pine nuts.*

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