

This is the best way I have found to prepare our freshly caught Rockfish and I know it will keep you coming back for more! Thanks again for choosing TIME OFF CHARTERS.

**Ingredients**

**1 fresh caught Chesapeake Bay Rockfish (2 filets)**

**2 teaspoons lemon juice**

**2 tablespoons + 2 teaspoons freshly grated parmesan cheese**

**1 ½ tablespoons mayonnaise**

**1 ½ scallions, including green stalk**

**1 ½ tablespoons butter, melted**

**¼ teaspoon salt**

**Dash hot sauce**

**¼ teaspoon paprika**

**Preparation:**

**Preheat oven to 425 degrees**

**Sprinkle lemon juice over fish & let sit for 10 minutes in refrigerator. Mix shredded parmesan cheese, mayonnaise, scallions, butter, salt & hot sauce. Spread over Rockfish fillets, sprinkle with paprika.**

**Bake for 10-15 minutes or until white and flakey; serve immediately.**