

WILD IN THE KITCHEN

Time to talk halibut

By Jerry Marlowe

Special to the Times-Reporter

Heartfelt greetings to all you kind culinary folks.

I was nosing around through some of my favorite seafood favorites today and just had to share this very edible recipe with you. One of my all time favorite food journals was the now defunct Gourmet magazine. It truly was The Godfather of all food magazines and I truly miss that fine publication. Please bear with me on a very simple recipe we adapted to our very own kitchen from that early memorable publication.



MARLOWE

Just for the halibut, I wish you would try my version of this one. It has graced our dinner table multiple

times with success.

Razzle dazzle roasted halibut with garlic sauce

Gather up a $\frac{3}{4}$ to a 1 pound halibut fillet about an inch and a half thick

3 or 4 garlic cloves

2 tbs extra virgin olive oil

$\frac{1}{3}$ cup of good mayonnaise.

Create some fresh lemon wedges.

OK and away we go!

Preheat your oven to around 450 with your rack in the middle. Now put your fish in an oiled shallow baking dish and sprinkle with some salt and pepper. We like Paul Prudhomme brand of Seafood Magic. It is like a spice rack all in a bottle.

Now force your garlic through a garlic press into a bowl, then whisk in the oil and a big pinch of salt. Whisk in the mayonnaise mixture and spread that over the fish. Bake your creation uncovered until the fish is just cooked through ... 10 to 15 minutes should do it. You might

enjoy a nice Chardonnay or Sauvignon Blanc with it and a glass of cider for the driver.

I do also have another favorite Gourmet magazine inspired halibut dish we enjoy quite often. It is a little more involved, but drop me a note and I will share it with you. It has a wonderful mixture called Coulis that you spread over the top of your fillets and bake 7 to 10 minutes at 450 degrees. We serve it with fresh green beans and fried sweet potato patties made from leftover mashed ones.

(Contact Jerry if you'd like to discuss a recipe or share one of your own. Drop him a note at: 131 Oakmont Drive in Dover, OH 44622.)