

# ROCKIN' HALIBUT PIECES

PREP: 5 MIN SERVES  
TOTAL: 20 MIN 

## HALIBUT FACTS



**SCIENTIFIC NAME:** *Hippoglossus stenolepis*

### WHERE THEY'RE CAUGHT:



**SEASON:** March - November

**CULINARY PROFILE:** Halibut's dense, fat flakes make it perfect for baking, braising, and sautéing.



## INGREDIENTS

- 1 POUND HALIBUT PIECES
- 1 STICK (1/4 POUND) MELTED BUTTER
- 2 CUPS CRUSHED SALTINES OR RITZ CRACKERS
- 1/2 CUP GRATED PARMESAN CHEESE
- 1 TEASPOON GARLIC POWDER
- SALT + PEPPER (TO TASTE)

## DIRECTIONS

### 1 MAKE COATING

Preheat oven to 400° F.

Mix crushed crackers, Parmesan, garlic powder, and salt & pepper

### 2 COAT HALIBUT

Dip the halibut pieces in the melted butter (butter should not be too hot). Then roll the halibut in the cracker mixture

### 3 BAKE

Bake coated halibut pieces in a baking dish or baking sheet uncovered for about 10 minutes or until brown on top

**Pro-Tip:** This cracker coating works well with a variety of fish. Try it with rockfish, black bass, or lingcod!

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