

POLYNESIAN FISH

MOM

2 LBS HALIBUT 3/4" THICK  
1/3 CUP LIME JUICE  
1/4 CUP MELTED BUTTER  
1/2 TEAS SALT  
1/4 TEAS GROUND PEPPER  
SHRIMP

GENEROUS PINCH OF MARJORAM  
2 CANS FROZEN CREAM OF SHRIMP  
SOUP (10-oz)  
1 PINT SOUR CREAM  
3-4 SCALLIONS WITH TOPS SLICED  
THIN

WASH, PAT DRY AND CUT THE FISH INTO 8 SERVING-SIZE PIECES. TRIM. PLACE IN AN OVERPROOF SHALLOW BAKING DISH. POUR THE LIME JUICE OVER THE TOP AND ALLOW TO SOAK FOR A FEW MINUTES ON EACH SIDE. I DO ABOUT 1 HOUR. THEN DISCARD THE JUICE. SEASON THE FISH AND POUR THE BUTTER OVER THE FISH. BROIL FOR ABOUT 10 MINUTES. I BAKE AT 400° for ABOUT 20 MINUTES. WATCH CLOSELY. BASTE OFTEN WITH THE BUTTER. REMOVE FROM THE HEAT, BASTE AGAIN WITH THE PAN JUICES. SET ASIDE TO COOL SLIGHTLY, MIX THE SOUP AND SOUR CREAM TOGETHER AND SPOON ON TOP OF EACH PIECE OF FISH. WHEN READY, BAKE FOR 30 MINUTES IN 325°. SERVE RIGHT IN BAKING DISH AND GARNISH WITH SCALLIONS AND SHRIMP. SERVES 8