

Halibut Recipes



Halibut Chowder

4 cans cream of potato soup
2 cans cream of mushroom soup
1 can sliced carrots chopped and drained
1 can corn drained
3 cups milk
16 oz cream cheese
4-5 cups chopped halibut
1/2 tsp Old Bay Seasoning
1 med onion
2 cloves garlic chopped
cayenne pepper to taste
combine soups, carrots, corn, cream cheese, milk in pan and simmer,
in large skillet saute halibut in butter with onions until tender
add to soup and pepper to taste, crock pot works great to keep warm

Halibut Tacos

Peanut oil, for frying
2 cups panko bread crumbs
3 eggs
Kosher salt
Freshly ground black pepper
2 pounds halibut
8 corn tortillas
1/2 head cabbage, shredded
Pink Chili Mayo, recipe follows
Black beans

To fry the fish: Fill a large heavy bottomed pot about 1/3 full of peanut oil. Heat to 375 degrees F. While the oil is heating, put the breadcrumbs into a shallow dish. Break the eggs into another shallow dish, season with salt and pepper, and beat them with 2 tablespoons of water. Cut the fish into 1-inch wide strips. Dip them into the egg, then

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coat them well with the breadcrumbs. Set aside and let them rest for 10 minutes. Cook the fish a few pieces at a time until golden brown and cooked through, about 3 to 5 minutes. Drain on paper towels.

To make the tacos: Heat a dry cast iron skillet over medium heat. Warm a corn tortilla in the pan until it softens, about 30 seconds. Place a fish strip on it, top with some of the shredded cabbage, black beans and a big dollop of Pink Chili Mayo.

Chipotle Mayo:

1 1/2 cups mayonnaise

1 1/2 cups sour cream

2 canned chipotle peppers in adobo sauce

Juice 1/2 lime

Kosher salt and freshly ground black pepper

Put the mayonnaise, sour cream, peppers, and lime juice in a blender and process to a puree. Refrigerate the mayo for 1/2 hour to let the flavors to blend; taste and adjust seasoning with salt and pepper.

Halibut Olympia

- 2-3 lbs. halibut fillets (or other white fish)
- Johnny's Seafood Seasoning
- Plain, fine bread crumbs
- 1 cup sour cream
- 2 cups mayonnaise
- 1 bunch chopped green onions
- 7-8 pieces crumbled bacon
- 1/2 tsp. garlic powder

Place filets in a baking dish and sprinkle with seafood seasoning and bread crumbs. Mix next 5 ingredients together and completely cover the filets with the mixture. Finish by covering the topping with more breadcrumbs. Bake at 350 for approximately 45 minutes or until the fish is done.

Halibut Cheese Bake

- 2 lbs. fresh halibut
- 3 cups shredded Cheddar cheese
- 2 cups mayonnaise
- 1 tsp. dill weed
- 1/2 tsp. lemon juice or lemon pepper

Mix the cheese, mayonnaise, dill weed, and lemon juice together. Layer halibut in serving size pieces in a 9" x 13" pan. Cover the pieces with the mixture and bake at 350 F for approximately 45-50 minutes.