



Potato Crusted Halibut *(inspired by Epicurious.com)*

- 2 - 6 ounce halibut fillets, skin removed
- 2 tablespoons mayonnaise
- 1 tablespoon honey mustard (or Dijon)
- Salt
- Lemon pepper seasoning
- 1 russet potato, peeled and very thinly sliced (I used a vegetable peeler)
- 2 tablespoons vegetable oil

Slather both sides of halibut fillets with mayonnaise and coat with mustard. Sprinkle with salt and lemon pepper seasoning. Arrange potato slices on a piece of plastic wrap, being sure pieces of potato touch and overlap in places. Place fillet on top of potato and using plastic wrap, fold potato over fillet like a jelly roll, being sure to cover fillet completely. Wrap well with plastic wrap and refrigerate briefly, pressing potato onto halibut fillet so coating sticks well. Meanwhile preheat oven to 400. Heat cast iron pan or heavy skillet over medium high heat. When hot, add vegetable oil and heat till shimmering. Place prepared halibut fillets in pan and cook for 5 minutes, or until potato crust is well browned. Do not move fillets or the crust will crumble. When browned on one side, carefully flip fillets over and cook briefly (2 minutes) on the other side. Move pan to oven and complete cooking, approximately 15 minutes, or until fish is firm to the touch. Wonderful served on a bed of sautéed spinach. Makes 2 servings.