

Halibut Caddy Ganty

Ingredients

- 2 lbs Alaskan halibut fillets, cut into 3" x 4" pieces
- 1 Tbsp kosher salt
- 1 1/2 cups white wine
- 1 - 2 Tbsp butter
- 2 cups sour cream
- 1 cup mayonnaise
- 1 cup finely chopped onion
- 3/4 cup plain bread crumbs
- 2 tsp paprika
- 1 tsp dry dill (optional)

Directions

Place halibut in a deep dish and sprinkle with kosher salt on both sides. Pour wine on the halibut and marinate for 2 to 3 hours.

About 20 minutes before the end of marination, preheat oven to 350°F. Butter an oven-safe dish large enough to accommodate the fish in a single layer.

In a small bowl, mix together the sour cream, mayo and chopped onion. Refrigerate until ready to use.

Pat dry the fish and coat with bread crumbs on both sides. Place on the buttered dish on a single layer. Spread the sour cream mixture on the fish, making sure you cover completely. Sprinkle with paprika and optional dill.

Bake for 25 to 30 minutes, until the top is lightly browned.