

Baked Halibut

Ingredients

- 3 pounds halibut steaks (1 inch thick)
- 1 cup (8 ounces) sour cream
- 1/2 cup grated Parmesan cheese
- 1/4 cup butter, softened
- 1/2 teaspoon dill weed
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- Paprika

Instructions

1. Place halibut in a greased 13-in. x 9-in. x 2-in. baking dish.
2. Combine the sour cream, Parmesan cheese, butter, dill, salt and pepper; spoon over halibut.
3. Cover and bake at 375° for 20 minutes.
4. Uncover; sprinkle with paprika.
5. Bake 10-15 minutes longer or until fish flakes easily with a fork.

Yield: 4-6 servings.

BAKED HALIBUT

"I got this easy delicious recipe from Sandy Schroth of the Puffin Bed & Breakfast in Gustavus, Alaska," says Mrs. Edward Mahnke of Houston, Texas.

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Dozens of antique gran
spoons—plus a variety o
items—are on display in

Vassalboro, Maine kitchen.

“Graniteware is made of metal coat
enamel,” Mari Ellen explains. “It became
popular in the 19th century as European artisa
to the U.S. and began manufacturing the
lightweight cookware and dishes.” Ho
wers were happy to have an alternative to

“At an antique show 10 years ago, I sp
dle that I had to have,” writes Mari Ellen
I loved that piece. My kitchen hasn’t loc

Now she has 150 different pieces in
graniteware bowls, plates, mugs, water d



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