

Sesame Halibut Steaks

Yields 2 servings

Ingredients

- 2 halibut steaks, 1 to 1 1/2 inches thick
- 1/3 cup melted butter
- Dash garlic salt
- 2 cups soft bread crumbs
- 1 tsp garlic salt
- 1/8 tsp seasoned pepper
- 2 Tbsp toasted sesame seeds

Instructions

1. Brush the halibut with some of the melted butter and arrange in a shallow baking dish.
2. Sprinkle with garlic salt.
3. Combine the balance of melted butter with bread crumbs, garlic salt, seasoned pepper, and sesame seeds.
4. Mound half of the mixture on each piece of halibut.
5. Bake at 350°F uncovered until fish flakes easily with a fork, approximately 25 to 30 minutes.

SESAME HALIBUT STEAKS

2 halibut steaks, 1 to 1½ inches thick
⅓ cup melted butter
Dash garlic salt
2 cups soft bread crumbs
1 teaspoon garlic salt

⅛ teaspoon seasoned pepper
2 tablespoons toasted sesame seeds

Brush the halibut with some of the melted butter and arrange in a shallow baking dish. Sprinkle with garlic salt. Combine the balance of melted butter with bread crumbs, garlic salt, seasoned pepper, and sesame seeds. Mound half of mixture on each piece of halibut. Bake in a 350 degrees uncovered, until fish flakes easily with a fork, approximately 25 to 30 minutes. Yields 2 servings.