



## BAKED HALIBUT WITH BASIL AND TOMATO RELISH

Serves 4

### **Halibut**

4 8 oz halibut fillets (try to get pieces of equal thickness for even cooking)  
Olive oil  
Salt and white pepper

1 C of fresh basil, stemmed and cut in fine julienne  
1/2 C of dry vermouth  
1/4 C lemon juice

### **Relish**

1 large, ripe tomato, diced  
1/2 cucumber, peeled, seeded and diced  
3 scallions, minced  
Salt and pepper  
1 tsp olive oil

Mix tomatoes, cucumbers and scallions in a bowl. Season with salt, pepper and olive oil and refrigerate.

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Preheat oven to 350 degrees.

Rub fish with olive oil. Lightly season fish with salt and white pepper. Distribute basil on top of each fillet. Place in a baking dish and pour lemon juice and vermouth over fish. Bake for 16-18 minutes

Top fish with chilled relish.