

SeaFood Charlie Recipe

Mackerel - General

HOW TO MAKE

STEP 1

First, preheat oven to 400 degrees Fahrenheit.

STEP 2

Place halibut in oven safe dish.

STEP 3

In a small bowl, combine melted butter, minced garlic, paprika, sea salt and black pepper. Pour this mixture over halibut.

STEP 4

Bake for 12 to 13 minutes or until fish is opaque and no longer transparent.

STEP 5

Finally, remove from oven. Garnish with sliced lemon and chopped parsley if desired.

For best results, use fresh halibut. Both farm raised and wild caught are great options.

Do not skimp on the butter! The butter adds the best flavor and texture. Likewise, do not shy away from the seasonings. Halibut is a mild tasting fish, so it requires some added flavors.