

## **Parmesan Broiled Halibut Steak**

- 1 large inch-thick halibut steak, halved, tips trimmed, bone in
- 1 t olive oil with a little sea salt

### **Parmesan Topping**

- 1/3 c grated Parmesan
- 1 T each softened butter, olive oil, mayonnaise (or more, if you're not counting calories)
- 2 T lemon or lime juice
- 3 T chopped scallions, or minced red onion
- 1/4 t each sea salt, tabasco

Preheat the oven broiler. Lightly coat a baking pan with olive oil.

Place the halibut steak on the baking pan and brush them with olive oil.

Broil the halibut steak for 8 minutes, flipping at half-time.

In a small bowl, combine the Parmesan Topping ingredients.

Coat halibut with the topping and broil 2 minutes. Remove skin and middle bone.

Garnish halibut with pan drippings, chopped chives and extra lemon or lime. Serve with crispy rosemary roasted potatoes and lightly roasted asparagus. Serves 4-6.

**Jittery Cook**