

## Pan Served Halibut with Lemon, Butter and Parsley Sauce



Serves 8

8 Tbsp. butter  
2 slices white bread, ¼ -inch diced  
8 pieces of halibut (6 ounces each)  
3 Tbsp. oil  
4 Tbsp. parsley, chopped  
3 lemons, peeled and segments removed  
Kosher salt  
Freshly ground black pepper

Preheat oven to 350 degrees.

In a sauté pan over medium heat, add 3 Tbsp. butter. Once the butter has melted and is foaming, add the cubes of bread. Cook until the bread cubes are golden brown and crispy. Remove bread cubes from pan and let drain on a paper towel.

Heat a large sauté pan over medium heat. Once the pan is hot, after approximately 2 minutes, add oil. Season halibut with salt and pepper and add fish to the sauté pan. Cook over high heat until the edges of the fish begin to develop a golden brown color. Place the pan and fish in the oven for approximately 6 - 8 minutes. Remove the fish from the pan and allow to rest for 1 minute before placing on plates.

Drain the oil from the pan and return to high heat. Add 5 Tbsp. butter, allowing it to brown and foam. Add parsley and lemons. Season to taste.

Spoon sauce over fish and serve.