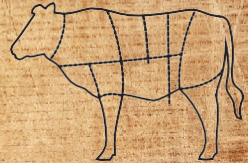


Parmesan Halibut



- 2 lbs halibut fillets
- 1/2 cup Parmesan cheese, grated
- 1/4 cup butter
- 3 tbsp mayonnaise
- 2 tbsp lemon juice
- 3 tbsp green onions, chopped
- 1/4 tsp salt
- dash of your favorite hot sauce



1. Preheat oven to broil. Grease a baking dish.
2. In a bowl, mix the Parmesan cheese, butter, mayonnaise, lemon juice, green onions, salt & hot sauce.
3. Place the halibut fillets in the prepped baking dish.
4. Broil halibut fillets 8 minutes, or until easily flaked with a fork. Spread Parmesan cheese mixture over fish, and keep broiling for 2 minutes, or until topping is bubbly and lightly browned. Enjoy!

