

BAKED HALIBUT.

Salt pork, six thin slices

One onion.

Halibut, two pounds.

Drippings, three tablespoons.

Flour, three tablespoons.

Cracker crumbs, one cup.

Seasoning..

Lemon..

Arrange salt pork in a dripping pan, add the chopped onion, place the halibut, cover with the flour and drippings mixed, season, add the crumbs and a few more slices of the pork. Cover with a greased paper and bake about forty-five minutes in a moderate oven. Remove the paper during the last fifteen minutes so that the fish will brown. Garnish with lemon and serve with a sauce.