



12005

BROILED HALIBUT STEAK

Have halibut steaks cut 1 to 1½ inches thick. Wipe with clean, damp cloth, sprinkle with salt and pepper and squeeze over them some lemon juice. Spread lightly with French's Prepared Mustard. Let stand ½ hour. Place in shallow pan, dot with butter, and place under oven broiler. Broil on one side until brown, then turn on the other side to finish cooking. Steaks 1 to 1½ inches thick should cook in 15 to 20 minutes. When done, remove carefully to hot platter and garnish with slices of tomato, cucumber or lemon.