

Fried Halibut Trim short slices of halibut, cutting them in halves if they are the full width of the fish; wipe with a damp cloth, then pat in corn meal. In a "**Wear-Ever**" Aluminum Fry Pan cook half-inch cubes of fat salt pork until the fat is well tried out, lay in the prepared fish and let cook without burning the fat; when the fish is browned, reduce the heat and turn the fish to brown the other side. Dispose on platter with mashed potatoes and halves of lemon filled with piccalilli, and serve.



*Photographed as prepared personally in the
"Wear-Ever" Fry Pan by Janet M. Hill.*