

## Halibut Creole

1 ½ pounds halibut	2 tablespoonfuls butter
1 small onion	1 bay-leaf
½ clove garlic	⅛ teaspoonful cayenne pepper
1 pint juice from canned tomatoes	

The halibut should be cut in a short, thick slice. After washing, sprinkle it slightly with salt. Melt the butter in a frying-pan and brown the onion and garlic, finely minced, in it. Add the tomato-juice, bay-leaf, and pepper, let mixture come to a boil, and pour it over the halibut, which should be placed in a baking-pan or on a fire-proof platter. Bake in a moderate oven for forty-five minutes, basting frequently with the sauce. If the platter is used, the fish may be served in it.

flour, two tablespoonfuls of butter, and one teaspoonful of salt. Make a sauce of the milk, thickened with the butter and flour and salt added. Fill a buttered baking dish with alternate layers of sauce and flaked fish. Flake the fish in coarse layers rather than too fine. Stir one-half cup bread crumbs into one tablespoonful melted butter, spread over the top, and bake twenty minutes.