

## Halibut Steak With Baked Tomatoes

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| 2 Pounds of Halibut<br>Steak                | 4 Tablespoonfuls of<br>Flour                              |
| 4 Large Firm Tomatoes                       | 1 Tablespoonful of Salt                                   |
| 2 Tablespoonfuls of<br>Grated Onion         | Pepper to Taste   |
| 2 Tablespoonfuls of<br>Melted Butter or Oil | 3 Tablespoonfuls of<br>Chopped Green<br>Pepper or Parsley |

**F**IRST wipe the fish with wet cheesecloth and put it on a glass pie plate or a shallow pan brushed with butter; spread a little butter or oil on the fish, sprinkle with salt, a little pepper and flour. Peel the tomatoes, cut into halves and lay on top of the fish. Sprinkle with salt, pepper and flour. Put the rest of butter on the tomatoes, place in a hot oven; baste with one cupful of hot water, to which the onion has been added. Bake for thirty minutes. Serve in the dish in which it is baked. Sprinkle with green pepper or parsley; garnish with lemon.