

HALIBUT STEAK WITH POTATO BALLS.

HAVE three slices about an inch thick; wash and dry. Butter the bottom of an agate baking pan, lay in the slices of fish, pour around a cup of stock or water, and season well with salt and a dash of pepper. Bake about fifteen minutes. Remove from pan to a hot platter. Have potato balls ready, which have been cut with cutter, and boiled until tender in salted water. Place these around the fish and garnish with lemon slices and parsley. Serve with rich white sauce.