

Stuffed Halibut Steak

- 2 One-inch-thick Halibut Steaks
- 6 Slices of Thin Salt Pork
- 1 Cupful of Breadcrumbs
- 1 Tablespoonful of Melted Butter
- 1 Tablespoonful of Chopped Parsley
- 1 Teaspoonful of Chopped Onion
- Salt and Pepper to taste

REMOVE the bones from the steaks, then wash and dry them thoroughly; lay one steak in a buttered baking-pan. Mix together the breadcrumbs, butter, parsley, onion, salt and pepper; lay this dressing on the top of the steak, and over that put the other steak. Over the fish lay the salt pork. Bake for forty minutes in a hot oven. Serve with a white sauce containing a little chopped parsley.