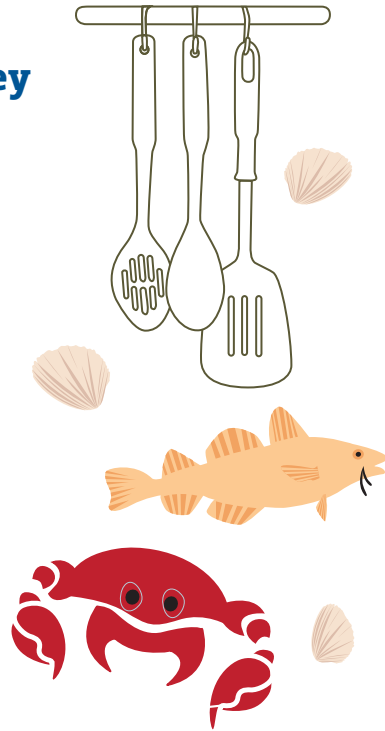


Baked Halibut with Orange-Cranberry Chutney

Makes 4 servings.

INGREDIENTS:

- 4 (5 oz.) US Pacific Halibut filets
- 1/2 cup light soy sauce
- Salt and pepper, to taste
- 1 inch piece ginger, peeled and minced
- 1/2 onion, diced
- 1 tsp. ground cinnamon
- 1/4 cup brown sugar
- 1/4 cup cider vinegar
- 1 cup of cranberries
- 1/4 cup of orange juice
- Olive oil
- For garnish: basil sprigs & orange zest



DIRECTIONS:

1. Preheat oven to 350 degrees
2. Liberally rub soy sauce, salt and pepper over halibut filets & let marinate for 15 minutes in refrigerator
3. Combine ginger, onion, cinnamon, sugar, vinegar, cranberries & orange juice in saucepan over medium-high heat and bring to a boil. Reduce heat and simmer about 20 minutes, or until thick.
4. While chutney simmers, heat 1-2 tablespoons of olive oil in sauté pan over high heat. Sear fish for 3 minutes on each side to lock in flavor
5. Transfer to oiled baking dish and bake for another 5-7 minutes
6. Plate halibut with warm chutney, sprinkle on basil & zest



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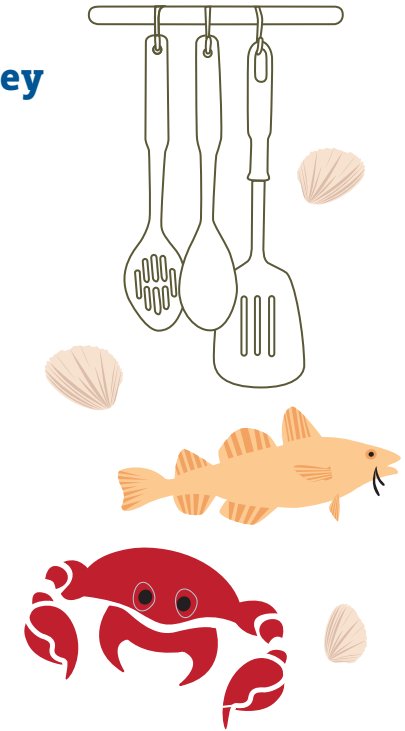


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