



Chef Bill's Stuffed Halibut

This recipe is near and dear to Chef Bill. It is the first recipe he was able to get onto Dukes menu and has been on the menu pretty much non-stop since 1995. It is rich, flavorful, filled with quality high end ingredients. Bill can often be seen eating it with a nice glass ofchardonnay or maybe a bottle ofSauv blanc. It was also one of Bill's mom's Gail's favorite things to eat when she came to Dukes. Such great memories are created by food.

Ingredients:

- 5 to 8 oz., portion of Halibut
- 2 Fl. Oz., Creamy Butter Sauce
- 1 fl. oz. Vegetable Stock
- 2.5 oz. Seafood Stuffing
- 1 tbl. Bread Crumbs
- Starch and veggie

Prep Notes:

Filet Halibut, deep skin and de-bone. Of if you are buying from your local great fish monger, ask them to filet around 6 oz. portions, with all "dark meat" removed and no bones.

Cut a "pocket" into filet. Lay the filet on a cutting board. On a bias cut, without cutting through the filet, starting from one side of the top, cut about a 2.5 inch slice. Stuff 2.5 to 3. Oz. stuffing in the pocket. The stuffing will be showing outside the filet. Sprinkle bread crumbs over the exposed stuffing, this will make a crisp, golden brown stuffing.

Put stuffed halibut in a baking pan and add 1 fl. oz., of vegetable stock this will help keep the filet moist. Do not get bread crumbs wet. You can find some pretty good organic veggie stocks at most nice grocery store's these days.

Bake Stuffed Halibut in 425 degree oven until the opaqueness from the filet is gone, about 10 minutes; it can vary quite a bit depending on thickness of the filet. Don't be afraid to break the filet open to check the doneness. Better to slightly break a filet as opposed to serving over or under fish.



Stuffed Halibut



Chef "Wild" Bill Ranniger,
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You first saw and tasted this at **Dungeness Crab & Seafood Festival**, Port Angeles, WA
www.Crabfestival.org

Seafood Stuffing and Cream Sauce for Halibut

Ingredients:

- . 4 oz. weight, Fresh Washington Dungeness Crab Meat
- . 4 oz. Wild Mexican White Prawns, cooked and small chopped
- . 3 oz. Diced Havarti Cheese
- . 1 ea. Small sourdough Dinner Roll (about 1 oz.)
- . ¼ cup grated Parmesan cheese
- . ¼ cup grated Asiago cheese
- . ¼ cup, Panko Bread Crumbs
- . 1 oz. Green Onion, small dice
- . 1 cup, Mayonnaise, Premium quality, Duke's makes their own or Best Food's works well.
- . 1 ea. Fresh lemon, juiced
- . small pinch, White Pepper

Instructions:

Cook Prawns, chill, small dice (use chilled prawns in mix).
Combine all remaining ingredients.
Mix well, hold refrigerated

Butter Cream Sauce

1 cup Unsweetened Heavy Cream, Chefs tip. Find the cream with has the highest amount of butter fat, it will make your sauce turn out silkily and rich. Don't buy ultra-pasteurized.

¼ # Unsalted butter

.1 ea. Lemon, juice seeds removed

Instructions:

Place heavy cream in heavy bottom stock pot and reduce by 1/2 to about 4 fl. oz. After reducing keep temp. between 80 and 100 degrees. Slowly whip in unsalted butter, this must to be done while product is on medium low heat (keeping the product between 80 and 100).add lemon juice. Hold sauce warm, not to hot or to cold, if the sauce gets to hot it will break. An insulated coffee thermos works well for this.

* Chef's tip, this is a fairly rich, filling dish. I would use roasted baby reds, or fingerling potatoes, a light quickly sautéed fresh veggie dish.