

## Halibut With Ginger And Soy Hazel Blue Acres

Serves/Makes: 4

1 tablespoon olive oil  
1 clove garlic, pressed  
1 piece (2 inch size) peeled fresh ginger root, minced  
2 tablespoons toasted sesame oil  
2 tablespoons low-sodium soy sauce  
2 tablespoons rice wine vinegar  
1 fresh lemon, juiced  
1 1/4 pound halibut steaks (1 inch thick)  
black pepper, to taste

Preheat oven to 425 degrees F.

Mix in a small bowl the olive oil, garlic, ginger, sesame oil, soy sauce, rice vinegar, and fresh lemon juice.

Place the halibut steaks in a roasting pan. Spoon the ginger-soy mixture evenly atop the halibut steaks, then season to taste with black pepper.

Roast halibut at 425 degrees F for about 8 to 9 minutes; the meat should be opaque when done. If desired, squeeze more lemon juice atop the halibut and serve immediately.

Source: [cdkitchen.com](http://cdkitchen.com)