

Halibut Honey-Ginger

Notes

- 4 (8oz) Halibut steaks
- 2 Oranges
- ½ cup Orange Juice or White Wine
- 2 tbsp Honey (from Orange blossoms)
- ½ tsp Ginger
- 1 bag Spinach
- Salt n Pepper (to taste)

1. Marinade: Combine Juice, Honey and Ginger place in bag and add Fish. Refrigerate 1-4 hours.
2. Preheat Broiler, drain fish, reserve marinade in saucepan and boil 2 min.
3. Sprinkle S n P on fish and Broil 4 inches under heat for 8 – 12 minutes.
4. Place spinach on plate and place fish on spinach.
5. Cut up Orange and place on top of fish.