

Macadamia Halibut w/Pineapple Salsa



Personal Chef Service

This seafood entrée is a taste of the Islands and is lovely when you serve it with this slightly spicy Pineapple Salsa

Serves 4

1c unsalted macadamia nuts	2T fresh ginger, peeled, chopped	1 red bell pepper, diced	1 jalapeno, finely minced
4 ~ 5oz halibut filets	pinch salt	1 small red onion, diced	1 garlic clove, finely minced
salt and pepper	1t molasses	1/4c cilantro, chopped	2 limes, juiced
1c butter, softened	Salsa:	3T sesame oil	salt and pepper
	1 ~ 14 oz can crushed pineapple	1T ginger, grated	

To make salsa: Drain pineapple well and mix all ingredients in bowl. Refrigerate at least 2 hours. Serve at room temperature.

Blend together softened butter, ginger, salt and molasses. Set aside.

Lightly grease or oil baking dish and set aside. Preheat oven to 400.

Place macadamia nuts in food processor and process until finely chopped. Season seafood with salt and pepper and brush evenly on both sides with butter. Dredge both sides of seafood in macadamia nuts.

Bake fish until cooked through, approximately 10 minutes per 1" of thickness. Serve with Pineapple Salsa.

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