

# Keek's Heavenly Halibut

25 minutes... 8 servings

- 1/2 cup grated Parmesan cheese
- 1/4 cup butter, softened
- 3 tablespoons mayonnaise
- 2 tablespoons lemon juice
- 3 tablespoons chopped green onions
- 1/4 teaspoon salt
- 1 dash hot pepper sauce
- 1 sm jar capers, drained a bit
- 2 pounds skinless halibut fillets



## Directions

1. Preheat the broiler. Grease a baking dish.
2. In a bowl, mix all but the fish. Set aside.
3. Arrange the halibut fillets in the prepared baking dish.
4. Broil halibut fillets 8 minutes in the prepared oven, or until easily flaked with a fork. Spread with the Parmesan cheese mixture, and continue broiling 2 minutes, or until topping is bubbly and lightly browned (OR bake at 375 for 15 minutes til it flakes with a fork... then follow up with a few minutes under the broiler with the topping).