

Ginger-Soy Infused Steamed Alaska Halibut



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 10

Ingredients:

½ cup gluten-free soy sauce

½ cup mirin (Japanese rice wine)

1 Tbsp. five-spice powder

10 scallions, cut in 1-inch pieces

10 Alaska Halibut fillets (4-6 oz. portions)

¾ cup ginger, julienned

2 limes, wedged

Description:

1. Whisk together soy sauce, mirin and five-spice powder. Reserve.
2. Place halibut fillets on top of scallions in steamer.
3. Drizzle fish with sauce; top with ginger. Steam until opaque throughout, adding water to steamer, if necessary, to prevent scorching.
4. Serve fish with some of the steaming liquid spooned over. Garnish with a lime wedge.

Suggested Side: Marinated Fresh Ginger Slices