

Whiskey-Steamed Alaska Halibut



Preparation Time: 5 minutes

Cook Time: 15 minutes

Servings: 4

Ingredients:

4 Alaska Halibut fillets (5 to 6 oz. each), fresh, thawed or frozen

2 cups whiskey

Lettuce leaves, herbs, onion or citrus slices

1/2 teaspoon kosher salt

Description:

Bring about 1-inch of whiskey to a boil in a deep frying pan; turn off heat. Place metal steamer basket in pan and open up sides. Line the steamer with lettuce, herbs, onion or citrus slices (without covering all the holes) to keep seafood from sticking. Rinse any ice glaze from frozen Alaska Halibut under cold water; place fillets in steamer.

Return whiskey to a boil. Cover pan loosely and steam 5 to 7 minutes for frozen halibut or 4 to 5 minutes for fresh/thawed fish. Cook just until seafood is opaque throughout. Season with salt.

Serve with roasted vegetables.

Recipe by Alaska Chef Erik Slater: "Some might think this is a waste of whiskey, but I disagree. When you pair a deep oaky bottle of hooch with the legendary leviathan of Alaska, you get a subtle hint of the Angel's share and a taste of the devil's share – all with a supreme piece of fish. Usually my rule is cook with what you drink, but in this case, it's okay to use the cheap stuff."