

## Recipe of the Month: Poor Man's Lobster



### Ingredients

- 1/2 c. sugar
- 1/4 c. salt
- 1 lb. halibut
- 1 cube (stick) REAL butter
- 1-2 fresh lemons

### Instructions

- In a medium-large pot bring about 2 qt. of water, sugar, and salt to a boil. Cut halibut into 2-3 large pieces (so it cooks faster) and add to water. Boil for about 10 minutes or until halibut is nice and flaky. In the meantime, melt butter in a pot, but do not boil. Remove halibut from water, squeeze a little fresh lemon on it and serve with melted butter (I like to completely submerge my halibut in the melted butter, much like you would do with lobster).