

Halibut ALA Bob

1 cube butter
1 diced onion
garlic to taste
halibut fillets, 1 to 2 inches thick
dill weed
2 cups sour cream
2 cups mayonnaise
1 cup grated cheddar cheese

In a sauce pan, sauté the diced onion in the butter and garlic. Remember, there is no such thing as too much garlic! When the onions just start to soften, put the entire mixture in a 9 X 13 pan. Arrange the halibut fillets in the pan. Put the thickest fillets around the edges. Sprinkle liberally with dill weed. In a bowl, mix the mayonnaise and the sour cream well, then cover all the halibut with the mixture. Cover the pan with foil and bake at 375. It's done when the halibut flakes easily apart with a fork. The juices should be bubbling along the edges of the pan. For the last five minutes, remove the foil and spread the grated cheddar evenly along the top. The tricky part is not to over cook it. It will still be good even if you do overcook it, but if you hit it right, it will melt in your mouth! The cooking time will vary depending on your oven and how thick the fillets are. It should take between 30 to 45 minutes.