

Pan Roasted Alaskan Halibut

with Sauteed Leeks, Baby Spinach, Yukon Gold Potatoes and Littleneck Clams in a Sherry Butter Sauce



INGREDIENTS

For the Pan Roasted Halibut:

4 6-7 ounce Halibut portions,
24 Littleneck/Quahog clams,
5-6 Fingerling potatoes, slice
on the bias
1 Leek, white portion only,
Juliened
2 Roma Tomatoes, small dice
1 oz Shallots, fine dice
1 Tbsp Garlic, minced
2 Tbsp Whole Butter,
unsalted
¼ cup Clam or Chicken
stock
¼ cup Sherry wine
1-2 oz. (about 1 ½ cups)
Baby spinach
Fresh cracked black pepper
to taste

For the Green Eyed Monster Gimlet Recipe:

2 oz. Hendricks (or other
quality Gin)
1 oz. basil infused lime syrup

For the Basil Infused Lime Syrup:

¼ c. white sugar
1/3 c. hot water
10-15 basil leaves, finely
chopped
Juice from 1 fresh lime

DIRECTIONS

For the Pan Roasted Halibut:

Saute Halibut in large pan over medium high heat (make sure
pan is hot!) in oil of choice. Allow fish to cook 3-4 minutes,
without touching. Flip and finish in 400 degree oven.

Heat a separate sauté pan with 1 ounce of extra virgin olive
oil. Saute leeks, shallots, tomatoes and garlic. Deglaze with
sherry and stock. Add clams and simmer until they open up.
Add whole butter and reduce, 2-3 minutes. Add spinach.
Serve family style or in large bowls, with fish resting on top of
vegetables and broth

For the Green Eyed Monster Gimlet Recipe:

Shake over ice. Strain and serve up with a fresh cucumber
slice as garnish.

For the Basil Infused Lime Syrup:

Mix hot water and sugar to dissolve sugar into simple syrup.
Add lime juice and chopped basil, steep for 15 minutes.

specialty of:
Executive Chef Tate Roberts

EBT Restaurant
1310 Carondelet Drive
Kansas City, MO 64114
(816) 942-8870
www.ebtrestaurant.com

