

PEAS WITH HALIBUT

Time: 40 minutes

- $\frac{1}{4}$ pound bacon
- 1 to 3 tablespoons extra virgin olive oil or butter
- 1½ to 2 pounds halibut
- Salt and pepper to taste
- 15 spring or pearl onions, trimmed and peeled, or 1 large white onion, chopped
- 1 pound small peas, fresh or frozen, or use fresh snap or snow peas, trimmed
- 2 cups chopped heart of romaine lettuce
- $\frac{1}{2}$ cup chopped mint leaves.

1. If using bacon, cut it into $\frac{1}{4}$ -inch bits, and render it with 1 tablespoon olive oil over medium high heat in a large skillet, which can later be covered. Stir until crisp. Remove with a slotted spoon, and reserve. If using olive oil or butter, put 3 tablespoons in skillet over medium high heat.
2. Brown fish in fat quickly, just a couple of minutes to a side, sprinkling it with salt and pepper as it browns. Remove, and set aside.
3. Add onions to pan, and cook, stirring occasionally, until soft, about 5 minutes. Add peas and lettuce, and cook, stirring, until glistening. Add a little more salt and pepper. Return fish to pan, simply resting it on top of peas-lettuce mixture. Turn heat to medium-low, cover, and cook gently until fish is done. (A thin-bladed knife inserted into its thickest part will meet little or no resistance.)
4. Remove fish to a platter. Stir bacon and mint into peas mixture. Taste, and adjust seasoning as necessary. Serve fish with vegetable mixture on the side.

Yield: 4 servings.