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## BaconWrapped Heavenly Halibut

### Ingredients:

- 3- 1 pound Halibut fillets (1- 1 ½ inches thick) from The Fish Folks
- 9-thin cut strips of smoked bacon (We love Ekness bacon!)
- 1 tablespoon of Dijon mustard
- 1 ½ tablespoons of good quality honey
- 1 tablespoon of garlic infused olive oil
- salt and pepper, to taste

**Directions:** Preheat the oven to 400 degrees. Meanwhile, cook the bacon over medium-high heat for 5-6 minutes and let it cool just enough to handle. Cooking the bacon a little while before wrapping the Halibut ensures a crisp bacon and moist fish. Line a 9x13 inch baking dish with foil and spray with nonstick cooking spray. Remove the skin from each Halibut fillet, then salt and pepper the Halibut fillets, to taste. Wrap three strips of bacon around each Halibut fillet; make sure the ends of the bacon are tucked under the Halibut as you place each fillet in the prepared baking dish. In a separate bowl, mix the mustard, honey, and olive oil with a small whisk. Brush each bacon-wrapped fillet with the mustard mixture and bake for about 20 minutes. The bacon will be crisp while keeping the Halibut moist and flaky. Enjoy with an Idaho potato, salad, and your favorite Chardonnay.

Serving: 3 adult portions

**Garlic infused olive oil tips...**  
Add 2-3 smashed garlic cloves to 1 cup of olive oil and lightly simmer 2-3 minutes. Cool the oil and store in an airtight container for future use.