Halibut Marengo

1 ½ lbs. North Pacific halibut, fresh or frozen

Salt

1 diced tomato

¼ cup water

1 Tbsp. lemon juice

¼ cup diced celery

1 Tbsp. minced onion

¼ cups sliced fresh mushrooms

¼ tsp thyme

¼ tsp salt

Dash pepper

Chopped parsley

Thaw frozen halibut. Sprinkle with salt and place in a shallow baking dish. Place diced tomatoes over halibut.

Combine tomato juice, water, lemon juice, celery, onion, mushrooms, thyme, salt and pepper into a saucepan. Brink to a boil then reduce heat and let simmer for 5 minutes. Pour over halibut.

Cover pan and bake at 375 degrees for 15-20 minutes or until halibut flakes when tested with a fork. Sprinkle with chopped parsley.

Makes 4 servings.