

## Halibut with Brown Butter, Lemon and Sage

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YIELD: 4 servings

TIME: 30 minutes

### INGREDIENTS

- About 1-1/2 pounds halibut fillets (or other firm white-fleshed fish), cut into 4 pieces
- Salt and black pepper
- 2 tablespoons olive oil
- 4 tablespoons unsalted butter
- 12 to 15 fresh sage leaves
- 2 tablespoons freshly squeezed lemon juice
- 1/4 cup coarse homemade bread crumbs, toasted
- 2 tablespoons finely chopped parsley
- Lemon wedges, for serving

### PREPARATION

1. Season fish on both sides with plenty of salt and pepper.
2. Pour oil into a large, heavy skillet (preferably cast iron or nonstick) and set over medium-high heat. When oil is hot (but not smoking), swirl to evenly coat the pan, then add fish in a single layer. Let cook undisturbed for 3 to 4 minutes, until first side is nicely browned. Adjust the heat as needed to produce a steady sizzle and prevent scorching.
3. Flip and cook fish for about another 3 minutes, until just done. (To test for doneness, use a fork to gently probe the flesh: it should flake easily.) Transfer cooked fish to a warm platter or serving plates.
4. Make the sauce: Place skillet back on the stove over medium-high heat. Add butter and sage leaves. Cook butter, swirling the pan, until foamy and just beginning to brown, about 1 minute. Turn off heat and stir in lemon juice.
5. Spoon butter sauce and sage leaves over fish. Sprinkle with bread crumbs and parsley. Serve immediately, with lemon wedges.