

Seared Halibut with Roasted Garlic, Sun-Dried Tomato and Olive Tapenade

For tapenade:	1 tablespoon balsamic vinegar
16 cloves garlic, peeled	1 teaspoon fresh ground black pepper
1/4 cup olive oil	1 teaspoon lemon juice
1/2 cup Kalamata olives (pitted, cut in half)	Kosher salt, to taste
1/4 cup sun-dried tomatoes (rehydrated in water, then drained and julienned)	For fish:
1 tablespoon fresh basil, cut in chiffonade	4 halibut fillets (6 ounces each)
1/4 cup capers	Salt and pepper, to taste
2 anchovy fillets, finely chopped	2 tablespoons clarified butter

To make tapenade: Combine garlic cloves and olive oil and bake in 350-degree oven for 30 minutes or until garlic cloves are soft. Set aside to cool in oil. Mix remaining tapenade ingredients in bowl. Add roasted garlic and all the oil. Taste and adjust seasoning if necessary. If time allows, let tapenade sit for half an hour before using, to allow flavors to meld. To make fish: Preheat oven to 350 degrees. Season both sides of fillets with salt and pepper. Put clarified butter in a large

oven-proof saute pan over high heat. Bring butter to smoking point; put fish in pan (skin side up if skin is still on the fish) and turn heat to medium. Sear until bottom is golden brown (about 2 minutes). Flip fish with fish spatula; place pan in oven 4 to 5 minutes. Serve fish with tapenade. Makes 4 servings.

Per serving: 468 calories, 13g carbohydrate, 38g protein, 29g fat (7g saturated), 72mg cholesterol, 2g dietary fiber, 860mg sodium. Calories from fat: 56%.

This recipe is from Michael Dunn, chef of Yankee Pier in San Jose, Calif.