



# Cedar Plank Baked Halibut with Tomato Marmalade, Parmesan Polenta Fries and Gold & Purple Pickled Beets

## Ingredients

### For the halibut:

4- 6oz. Halibut filets  
1 Tbsp. olive oil  
Salt  
Pepper  
4- 6"X6" Cedar planks

### For the marmalade:

2 Medium tomatoes  
1 ½ Tbsp. olive oil  
1 Medium red onion sliced  
Zest and juice of 1 lemon  
2 Tbsp. water  
1 Tbsp. cider vinegar  
1 Tbsp. brown sugar  
Salt and pepper to taste

### For the fries:

1 ½ Cups of milk  
½ Cup chicken stock  
½ Tsp. kosher salt  
¼ Cup grated parmesan cheese  
1 Tsp. olive oil  
Sea salt to taste  
1 Cup flour  
½ tsp. chopped fresh rosemary

### For the beets:

1 Pound gold beets  
1 Pound purple beets  
¼ Cup rice vinegar  
½ Cup cider vinegar  
½ Cup water  
2 Tbsp. pickling spice  
½ Cup sugar

## Directions (serves 4)

Bring milk and stock to a boil in a large sauce pan. Slowly whisk polenta, stirring constantly. Stir in salt; turn down heat to low. Continue stirring until polenta becomes very thick and begins to pull away from sides of the pan. Stir in cheese, season with salt and pepper.

Remove from heat and spread polenta in a greased sheet pan and make sure is ½ "thick. Refrigerate at least 2 hours.

Peel and steam beets for 25 minutes or until tender. Cool.

In small sauce pan mix vinegars, water, sugar and pickling spice, bring to a boil and remove from heat.

When beets are cold; dice into ¼ inch pieces. Add to the pickling mix and marinate for 20 minutes.

Blanch tomatoes briefly in boiling water. Remove to ice water bath. Peel and cut tomato in large dice.

Heat oil in a large skillet over medium high heat, add onion. Cook 2 to 3 minutes, and add the rest of the ingredients, cook over medium heat until thickened, stirring constantly, remove from heat and refrigerate until ready to use.

Cut chilled polenta into strips. Heat up fryer 360 degrees. Tossed the polenta strips in flour to coat evenly. Shake off excess. Fry polenta fries until crisp and golden brown on all sides. Remove to paper toweling to drain. Sprinkle with sea salt, pepper and rosemary.

Coat the Halibut evenly with olive oil, salt and pepper. Place in the cedar plank and bake at 350 degrees for about 15 minutes, and the internal temperature reaches 150 degrees.

Remove the beets from the pickling juice. Drain.

Place the fish in the plate, top with the tomato marmalade, add about 3oz. each of fries and beets.

