



Banana Leaf Wrapped Halibut with Bok Choy

Recipe courtesy of Chef JJ Johnson

Yield: 4 servings

Ingredients:

4 (6 ounce) pieces halibut
Smoked sea salt
2 tablespoons ponzu or yuzu ponzu
2 tablespoons oyster sauce
4 banana leaves
1 lime, sliced
1 lemon, sliced
1 orange, sliced
2 inches ginger, sliced
2 scallions, cut into thirds
4 pieces baby Bok Choy

Method:

1. Bring salted water in a wok up to a simmer. Prepare your double tiered steam basket.
2. Season the halibut with smoked sea salt (to your liking), ponzu, and oyster sauce. Place each piece of halibut on a banana leaf. Add a piece of lime, lemon, orange, ginger slice, and 1-2 scallions on top. Fold the leaves around the piece of fish like you are wrapping a present. Fold the open ends underneath the little pouch. Place the pouches in a steamer basket.
3. Place the bok choy in the steamer basket sitting on top of the fish.
4. Put the lid on the double tiered basket and place over the simmering water. Steam the fish until for about 8- 10 minutes or until its cooked through. The bok choy should be done within this time.