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Crispy Halibut with Zucchini Ribbons

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I love little tricks that make food look impressive, especially when it comes to vegetables. Here's a trick from Chef Debi Shawcross that transforms ordinary zucchini into fun, twirly, swirly, frilly ribbons.

Debi cuts the ends of the zucchini off, uses a vegetable peeler to cut super thin strips, then a quick toss and turn in the sauté pan along with some olive oil. And when I say quick, I really do mean it. You want the zucchini ribbons to still have a slight bit of crunch, so the sauté is literally 2 minutes. Any longer, the zucchini will start to release too much moisture and become soggy.

When cutting with a vegetable peeler, steady and slow is key to creating even strips.

You can find more of Debi's cooking and entertaining tips at www.debishawcross.com.

Crispy Halibut with Lemony Basil Sauce Recipe

by Debi Shawcross

This dish makes for an impressive entree without a lot of effort. A light dusting of panko breadcrumbs creates a crisp exterior, while maintaining the tender interior of the halibut, prized for its delicate flavor and firm white flesh.

The lemony basil sauce is a natural complement to the fish, adding a dimension of decadence. I like to dress the plate up a bit with this simple trick: grab a vegetable peeler and boost your presentation by creating beautiful zucchini ribbons that are quickly steamed in coconut milk. The flavors here are bright, lively, and fresh, making it a standout dish for your next dinner party.

Sauce:

- 1/2 cup unsalted butter, cut into tablespoons
- 3 tablespoons minced shallots
- 1 cup white wine
- Juice and zest from 1 lemon
- 3 Roma tomatoes, diced
- 1/2 cup chopped fresh basil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground pepper

Zucchini Ribbons:

- 4 zucchinis, ends trimmed
- 1 (14-ounce) can coconut milk

Halibut:

- 3 ounces panko bread crumbs
- 1/2 cup milk
- 8 (6-ounce) halibut steaks (or other firm white-fleshed fish)
- Salt and pepper
- Canola oil

Directions:

For the sauce: In a medium saucepan, melt 2 tablespoons of the butter over medium heat. Add shallots and cook until shallots soften, about three minutes. Add the wine and lemon zest. Increase heat to high and bring to a boil. Reduce by one-third. Reduce heat to medium, add the lemon juice and begin whisking in the remaining butter, 1 tablespoon at a time, to finish the sauce. Remove from heat and add the tomatoes and basil. Adjust seasoning with salt and freshly ground pepper.

For the zucchini ribbons: Using a vegetable peeler, slice the zucchini into very thin pieces. In a large sauté pan, bring coconut milk to a boil over medium-high heat. Add the zucchini and cook, stirring for two minutes.

For the fish: In a food processor, pulse panko crumbs into a fine powder and transfer to a plate. In a shallow bowl, pour the milk. Season the halibut with salt and pepper. Dip each halibut steak in milk and then into the plate of panko crumbs. Press

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