

# TIM FARMER'S COUNTRY KITCHEN

## HALIBUT W/ GARLIC SAUCE

*Olive oil*  
*Halibut*  
*Dry Rub*  
*Flour*  
*Tellicherry pepper*

Heat oil in skillet over medium heat. Season fish with dry rub and coat on all sides with flour. Drop in hot oil and cook for 2-3 minutes on each side. While cooking, season with pepper. Once fish is cooked through halfway, flip and continue cooking on other side. Remove and place in warm oven to keep warm.

Melted butter  
2-3 garlic cloves  
Juice from 1/2 lemon

Heat ingredients together for 2-3 minutes, until garlic is cooked. Pour over halibut and serve.

