



delicious

spring 2015

Fresh Alaskan Halibut Cakes

by Chef Mike Matson



We recently tasted this delicious recipe with one of our favorite chefs, Mike Matson of Vintage Valley Catering in Heladsburg, and knew this would be a perfect recipe for spring! Mike notes that this is a great alternative for crab cakes when crab is out of season. Any of your other favorite fresh fish can be substituted and will pair beautifully with our Dry Creek Valley Sauvignon Blanc and Dry Creek Valley Viognier.

Cheryl Lawton
Cheryl Lawton

the ingredients

1lb Alaskan Halibut
3 Tbsp Dijon Mustard
1/8 cup Spring Onion - diced small
1/8 cup Red Bell Peppers - diced small
1/8 cup Toasted Sourdough Bread Crumbs (Local bakery if possible)
2 Whole Eggs
1 Tbsp Sriacha Thai Chili Paste
1 Lemon - squeezed
Salt to Taste

the method

1. Poach Halibut or Roast in oven until tender not to over cook
2. Mix the rest of the ingredients together thoroughly
3. Make into patties, pan sauté with a little peanut oil and butter
4. Serve with aioli or make patties bigger and serve with salad