



My Special Mango Poached Halibut

- 1 ½ cup white wine
- 1 tbsp ground ginger
- ¼ cup fresh cilantro, chopped
- 1 green onion, chopped
- 1 lime, juiced
- 6oz Kevton Mango Honey
- 4 Halibut steaks

Mix first 6 ingredients. Cook the poaching mixture for 3-5 minutes on medium heat. Then add the halibut steaks, cover tightly for steam, and simmer until done (approximately 10 minutes per inch thickness). Top with Kevton Pico de Mango. Serve with wild rice and chilled Kevton Mango Ice Tea.

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