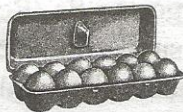




That Good Navy Chow!



BAKED HALIBUT WITH TOMATOES

Portion: Approx. 6 ounces

100 Portions

Ingredients

Halibut steaks, A.P.	40 pounds
Salt	4 ounces (½ cup)
Pepper	1 ounce (3½ tablespoons)
Butter or other fat, melted	1 pound (1 pint)
Tomatoes	19 pounds, 2 ounces (2½ gallons)
Sugar	2 ounces (¼ cup)
Onions, minced	1 pound (1½ pints)
Milk, liquid	(3¾ quarts)

Clean halibut, wipe dry. Cut into 100 portions. Place in greased baking pans.

Sprinkle with salt and pepper. Brush with fat.

Combine tomatoes, sugar and onions. Pour over fish.

Cover and bake in moderate oven (375°F.) 20 minutes. Add milk and bake 10 minutes.

Source: The Cookbook of the United States Navy, Revised 1944