



## Halibut Olympia

Let's begin by gathering our ingredients for Halibut Olympia:

Ingredients:

2.5 pounds halibut  
2 cups sour cream  
2 cups mayonnaise  
1 bunch green onions, chopped  
8 strips of bacon, cooked and crumbled  
1 teaspoon garlic salt  
salt and pepper  
1 cup Ritz cracker crumbs  
1/4 cup grated Parmesan cheese  
2 tablespoons white wine  
6 tablespoons butter  
1 dozen mushrooms

Cook bacon, place on paper towel to cool. Then crumble into bacon bits.

Combine 2 cups sour cream, 2 cups mayonnaise, 1 tbsp garlic powder, salt and pepper. Stir in chopped green onions. Stir in bacon bits.

Slice onions and mushrooms. Place mushrooms and onions in bottom of glass baking dish. Cover with melted butter and white wine.

Place halibut chunks on top of mushrooms and onions. Cover with Olympia mixture.

Bake at 350 degrees, uncovered, for about 35-45 minutes, until fish is done. It's done when it flakes easily with a fork.

Sprinkle 1 cup of Ritz cracker crumbs and 1/4 cup Parmesan cheese over halibut and sauce during the last 15 minutes of baking.

Plate to serve, enjoy!