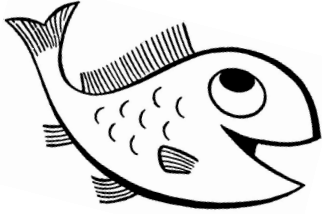


Ginger-Lime Sauce for Fish



Ingredients	Amount
Lime rind, grated	2 tsp
Fresh lime juice	1/2 cup
Honey	1/4 cup
Fresh ground ginger, bottled	2 Tbsp
Green onions, minced	2 Tbsp
Soy Sauce, Low-sodium	1 Tbsp
Garlic, minced	2 tsp
Halibut or fish of choice	4 (6 oz) pieces
Salt	1/4 tsp
Pepper	1/4 tsp

Directions

Preheat Broiler

Combine first 7 ingredients in a small saucepan. Dip each steak into the lime mixture to coat

Place fish on a broiling pan coated with cooking spray. Sprinkle with salt and pepper. Broil 10 minutes or until fish flakes easily with a fork.

While fish cooks, place lime juice mixture over medium heat cook until reduced by half.

Serve sauce over fish