

# HOW TO MAKE

## Lemony halibut in a grape leaf

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2.5 lb halibut (skinned)</li><li>• Brined grape leaves</li><li>• 3 preserved lemons</li><li>• 3 cups yoghurt</li><li>• 6 TBS sumac</li></ul>	1	Slice the preserved lemons. Portion the fish. Make 6 little parcels with one piece of halibut, a few slices of preserved lemon, wrapped in 2 grape leaves. Cover with one more slice of preserved lemon and tie with kitchen twine.	<ul style="list-style-type: none"><li>• 2.5 lb halibut</li><li>• 12 brined grape leaves</li><li>• 3 preserved lemons</li></ul>	« No need to salt the fish as the preserved lemons will take care of it. Pepper is optional »
	2	Cook the parcels on a moderate open flame (uncovered) 6 minutes on one side and 4 on the second side.		
	3	Mix sumac and yoghurt. Serve the fish with the sumac sauce.	<ul style="list-style-type: none"><li>• 3 cups yoghurt</li><li>• 6 TBS sumac</li></ul>	