**Butter Lettuce Wrapped Crab and Halibut**

**with Lettuce Butter Sauce**

**Ingredients**

¼ cup of finely diced shallots

¼ cup of finely diced red bell pepper

6 tablespoons of **Challenge Butter**, divided

3/4 cup of loosely packed fresh diced parsley, divided

2 eggs, lightly beaten

½ cup of breadcrumbs

8 ounces of crab meat

1 ½ pounds of fresh halibut, skinned

1 teaspoon each of salt and pepper, used throughout

2 heads of Live Gourmet Living Butter Lettuce, divided

1 ½ cups of vegetable or chicken broth

½ cup of loosely packed fresh basil

2 tablespoons of capers

2 tablespoons of fresh lemon juice

1 tablespoon of Dijon mustard

1 crushed clove of garlic

**Directions**

1. In a medium size fry pan, sauté diced shallots and bell pepper in 2 tablespoons of butter over medium heat until softened, about 3-4 minutes. Remove pan from heat and cool slightly. Add ¼ cup of the parsley, eggs and breadcrumbs. Combine until well mixed. Carefully fold in crabmeat.
2. Cut halibut into 6 pieces, approximately 2 inches by 3 inches, season with salt and pepper. Divide crab mixture between pieces of fish. Using your hands, form the crab mixture into a mound on top of each fish fillet.
3. Separate lettuce leaves. You will need four leaves per piece of fish. Select the largest and nicest 24 leaves, reserving rest of the leaves for later use.
4. Wrap two lettuce leaves on each end of fish. Wrap two more leaves around the middle to create a bundle and secure with a toothpick. Place directly into a large skillet fitted with a tight fitting lid. Continue wrapping all pieces of fish. It is best to “crowd the pan,” this helps keep the fish together while cooking. Add vegetable broth to pan and cover with lid. Over high heat, bring broth to a boil, and then reduce heat to gently poach fish. Poach fish for 5-7 minutes depending on thickness, or when fish is opaque and cooked through. Remove fish from pan and place on plate to rest. Reduce remaining liquid in pan to 2-3 tablespoons and remove from heat. Pour reduced stock in a blender or food processor. Add the remaining parsley, basil, lemon juice, Dijon and garlic. Melt the remaining four tablespoons of butter and add to mixture. Pulse until sauce is well blended and smooth. Add all of the remaining lettuce leaves reserving two leaves for garnish. Pulse until lettuce is well incorporated. Taste for seasoning, add the remaining salt and pepper if needed. Transfer Lettuce Butter Sauce into a sauce pan over medium heat to warm, about 2-3 minutes.
5. To serve, place a portion of Lettuce Butter Sauce on a serving plate. Cut lettuce wrapped fish bundles in half and place on sauce. Cut the remaining lettuce into thin strips and garnish fish.

**Serves six**

Link to Live Gourmet Living Butter Lettuce if needed

[**http://www.livegourmet.com/index.html**](http://www.livegourmet.com/index.html)