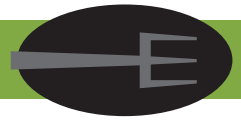


Broiled Miso - Marinated Halibut



Submitted by Mainstreet Ventures' Executive Chef, Simon Pesusich ~ serves 4

Recipe Ingredients:

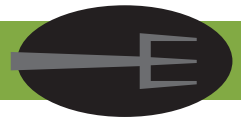
1/4 cup white miso paste	2 tsp. soy sauce
1/4 cup sake or dry white wine	1/4 tsp. Asian sesame oil
1/4 cup mirin	Four 7- oz. skinless halibut fillets

1. In a large bowl, whisk the miso, sake, mirin, soy sauce, and sesame oil until combined.
2. Add the halibut, turn to coat with the marinade, cover, and refrigerate for 30 minutes.
3. Line a heavy - duty rimmed baking sheet with foil and set a flat metal rack in or over the pan.
4. Remove the fish from the marinade and arrange it on the rack, skinned side up.
5. Gently flip with spatula and dab most or all of the remaining marinade on the second side. Broil until the fish is browned in spots, flaky, moist, and just cooked through, about 3 - 5 minutes more.
6. Use the tip of a paring knife to check doneness.

Serving suggestion: serve with a colorful vegetable stir-fry.

Variation: if you can't find halibut, try substituting swordfish or mahi mahi.

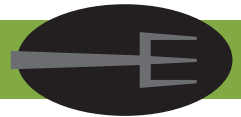
Recommended Wine Compliment



Submitted by Mainstreet Ventures' Certified Sommelier Eric Arsenault

A Riesling Spatlese like the Gunderloch "Diva" (Rheinhessen)

Fresh Ginger Creme Brulee



Submitted by Mainstreet Ventures' Pastry Chef Cheryl Hanewich ~ serves 4

Recipe Ingredients:

1 1/2 cup cream	5 egg yolks
1/4 cup milk	1/2 cup sugar
2 tablespoon grated fresh ginger	

1. In a saucepan, over medium heat, heat cream and milk until hot.
2. Add grated ginger, turn off heat and cover the pan. Let steep for 15 minutes.
3. Combine sugar and egg yolks, add a little hot cream mixture and then pour all back into the saucepan.
4. Cook until slightly thickened. This is your custard!
5. Strain into a bowl and divide custard into 3/4 cup dishes and place in a roasting pan. Fill roasting pan with hot water 1/2 way up sides of the custard dishes
6. Bake 325 degrees for about 40 minute or until custard can still jiggle slightly but is firm.
7. Remove from oven and let cool, then refrigerate for 3 hours.

For serving, sprinkle sugar on top and place under the broiler until sugar melts and caramelizes. Serve with mango slices and strawberries and enjoy.