

## Meyer Lemon Fish



### Ingredients:

1- pound halibut or other firm fish steak

½ cup Jackie's Jams Meyer Lemon marmalade  
(can use any jam flavor – your choice!)

2 tablespoons white vinegar

1 ½ teaspoons chopped tarragon leaves or

½ teaspoon dried tarragon leaves

### Instructions:

**To Broil:** Set oven control to broil. Grease broiler pan rack.

Place fish on rack in broiler pan. Broil with tops about 4 inches from heat 4 minutes; turn.

Broil about 4 minutes longer or until fish flakes easily with fork.

Meanwhile, mix remaining ingredients; spoon onto fish.

**To Grill:** Brush grill rack with vegetable oil.

Heat grill to medium heat. Place fish on grill rack.

Cover and grill 5 to 6 inches from heat 10 to 20 minutes, turning once, until fish flakes easily with fork.

Meanwhile, mix remaining ingredients; spoon onto fish during last minute of cooking.

*Jackie's Jams*