



Citrus Halibut Fillets

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

Serves: 4 people
Ready in: 15 minutes

Fresh Seafood



2lbs Halibut Fillet

Ingredients

Citrus Marinade

1 tbsp lime juice
2 tbsp lemon juice
½ tsp grated lime zest
½ tsp grated lemon zest
1 clove garlic, chopped fine
1 tbsp vegetable oil
½ tsp dry mustard
¼ tsp salt
1/8 tsp pepper

Lime Butter

¼ cup butter, at room temperature
1 tsp grated lime zest
1/8 tsp Tabasco sauce
1 tbsp fresh lime juice
¼ tsp dry mustard

Instructions

1. Place Halibut fillet (cut into portion sizes) in a shallow glass dish.
2. In a small bowl stir together all ingredients for the marinade; pour over halibut. Let stand for 10 minutes.
3. Remove halibut to plate, reserving marinade.
4. Grill or broil halibut for 5 to 7 minutes per side or until fish flakes when tested with a fork, turning once and brushing with reserved marinade.
5. Arrange fish on a warm platter. Garnish with lime and lemon wedges. Serve lime butter on the side. Serve immediately. Yummm!