



Grilled Halibut in Ginger Butter

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

Serves: 4 people

Ready in: 30 minutes

Fresh Seafood



2lbs halibut fillet

Ingredients

Marinade

2 tbsp sesame oil
2 tbsp soya sauce
1 tbsp lemon juice
1 tbsp rice wine vinegar
2 tbsp fresh chopped parsley
1 tsp fresh thyme
2 green onions
dash of cayenne pepper

Ginger Butter

2 green onions
1 tbsp. fresh ginger, peeled and finely chopped juice of 1 lemon
8 tbsp soft butter

Instructions

1. Cut halibut in to four equal servings. Marinate pieces for 1 to 4 hours in fridge. Broil, grill or fry fillets until done on both side. Top with a spoonful of butter and serve immediately. Delicious!