



Grilled Halibut II

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 20 mins

Description

Halibut fillets marinated in lime juice and herbs are simple and delicious and perfect for any occasion Pineapple and mango salsas or any of your personal favorites make for a perfect finish fresh off the grill

Ingredients

— - 6 (6 ounce) fillets halibut - 2 tablespoons olive oil - 2 tablespoons fresh lime juice - ½ teaspoon dried thyme - ½ teaspoon dried basil - ¼ teaspoon dried oregano - ? teaspoon dried rosemary

Instructions

1. Place halibut fillets in a shallow baking dish. In a bowl
2. whisk together the olive oil
3. lime juice
4. thyme
5. basil
6. oregano
7. and rosemary. Pour marinade over fish
8. cover
9. and refrigerate 2 to 4 hours. Preheat grill for medium heat. Adjust grate height to between 4 and 6 inches from heat source. Lightly oil grill grate. Remove halibut from dish
10. and discard marinade. Cook for 5 minutes per side
11. or until fish can be easily flaked with a fork. Note The nutrition data for this recipe includes information for the full amount of the marinade ingredients. Depending on marinating time
12. ingredients
13. cooking method
14. etc.
15. the actual amount of the marinade consumed will vary.