



Grilled Halibut with Basil Vinaigrette

Let's begin by gathering our ingredients for Grilled Halibut with Basil Vinaigrette:

Ingredients:

halibut
olive oil
fresh basil
olive oil
vinaigrette dressing
cayenne pepper
cumin
paprika
chili powder
brown sugar
salt & pepper

To make basil puree, wash the basil leaves and dry with paper towels, then puree the basil in a food processor, adding the olive oil until it's as thick as you'd like it. Combine the puree with the vinaigrette to make the basil vinaigrette. Set aside.

Combine 1 tsp of cayenne pepper, cumin, paprika, chili powder, brown sugar, salt, and pepper on plate. Rub both sides of halibut with olive oil and fish rub. Turn grill to medium heat. Cook 4-5 minutes on each side depending on thickness. When you see good grill marks, carefully flip fish. Cook 3-4 minutes more on that side. Halibut is done when it begins to flake.

To serve, spoon some basil vinaigrette over each piece of fish and serve hot. Enjoy!