

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

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Grilled Halibut with Tomato-Avocado Salsa

Tomato-Avocado Salsa:

- 2 medium tomatoes, chopped (1 ½ cups)
- 2 green onions, thinly sliced (2 tablespoons)
- 1 medium avocado, peeled, coarsely chopped
- 1 small jalapeno chile, seeded, finely chopped
- 1/4 cup chopped fresh cilantro
- 2 teaspoons lemon juice
- 1/4 teaspoon salt

Fish:

- 1 ½ lb halibut (3/4 to 1 inch thick)
- 2 tablespoons olive or vegetable oil
- 1 tablespoon lemon juice
- 1/4 teaspoon salt
- 1/4 teaspoon ground cumin
- 1/8 teaspoon ground red pepper (cayenne)
- 1 clove garlic, finely chopped



Preparations:

- 1.) In medium bowl, mix all salsa ingredients until well blended. Cover and refrigerate about 20 minutes or until chilled.
- 2.) If fish steaks are large, cut into 6 serving pieces. In shallow glass or plastic dish, mix all remaining fish ingredients. Place fish in dish; turn to coat with marinade. Cover and refrigerate at least 30 minutes but no longer than 2 hours.
- 3.) Heat coals or gas grill for direct heat. Remove fish from marinade; reserve marinade. Cover and grill fish over medium heat 15 to 20 minutes, brushing 2 or 3 times with marinade and turning once, until fish flakes easily with fork. Discard any remaining marinade. Serve fish with salsa.

Makes 8-10 servings

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