



LAWER

ESTATES

GRILLED ALASKAN HALIBUT

PAIRS WITH LAWER ESTATES CHARDONNAY



We spend every free moment during the summer in Homer, Alaska, relaxing, fishing and enjoying world-class scenery. Homer is the “Halibut Fishing Capitol of the World” and David is often up at o dark thirty, at the helm of the Big Kahuna, cruising Kachemak Bay in quest of one of those monster halibut. Paired perfectly with Lawer Estates Chardonnay, the lure of this grilled halibut recipe is a can’t-miss crowd-pleaser!

MARINADE INGREDIENTS:

1 1/2 lbs of Alaskan Halibut fillet
4 Tbsp. olive oil
Zest of 1 lemon
1/2 a fresh lemon and 4 lemon wedges
Handful of fresh thyme (2 tsp. of the leaves chopped)
2 shallots (chopped fine)
1 Tbsp. garlic (chopped)
2 ears of fresh summer corn (cut off cob)
2 small zucchini (diced)
2 ripe plum tomatoes (diced)
Small handful of fresh basil (sliced thin)
1/2 cup of dry white wine
1/2 cup of heavy cream
Salt and pepper

PREPARATIONS:

At least 4 hours before cooking (or the night before), wash and dry halibut fillet, rub all over with about 2 Tbs. olive oil and lemon zest and put in a Ziploc bag with 4 or 5 sprigs of fresh thyme, making sure lemon and thyme are evenly distributed.

Chop remaining tsp. of thyme, zucchini, and tomatoes; cut corn off cob; and slice basil. Blot halibut dry, remove thyme sprigs, season generously with salt and pepper and cut into 4 serving pieces. Grill over a medium hot fire for approximately 3 minutes on each side, then 1 more minute on the skin side, until just cooked through, remove from heat and let it rest on a plate covered with foil while you cook the vegetables.

Heat 2 Tbs. olive oil in a large skillet over high heat. Add shallot, garlic, zucchini, and corn and cook, tossing frequently, for 3-4 minutes, until corn and zucchini just begin to brown. Add tomatoes and thyme and cook for 1 minute, then reduce heat to medium, add wine and cook for 2 minutes more. Lower heat and add cream to just heat. Add salt and pepper to taste, and then a large squeeze of fresh lemon juice. Serve halibut with sauce and vegetable spooned over top, and a lemon wedge on the side.