



# Recipes

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## HALIBUT MEXICANA

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| 1 red bell pepper, cut into chunks  | 2 cloves garlic, peeled           |
| 2 canned chipotle peppers in adobo sauce<br>plus 2 tbsp (25 mL) adobo sauce | 1 tsp (5 mL) oregano, crumbled    |
| 2 tbsp (25 mL) fresh lime or lemon juice                                    | 1/4 tsp (1 mL) salt               |
| 1 tbsp (15 mL) olive oil  | 4 small or 2 large halibut steaks |

To prepare marinade, combine all ingredients except halibut in a blender. Process until pureed. Reserve half of marinade to serve with halibut; set aside. Pour remaining marinade into a heavy zip-lock plastic bag. Add halibut and squeeze bag to coat halibut with marinade; seal bag. Let stand 30 minutes. Remove halibut from marinade; discard marinade. Grill halibut on an oiled grid over medium heat on natural gas barbecue for 10 - 12 minutes per inch (2.5 cm) of thickness or until fish flakes easily with a fork. Serve with reserved marinade. Serves 4.

***Hot Pepper Caution:*** *Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*

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