



Recipes

SOUTHWESTERN HALIBUT WITH CILANTRO CHIPOTLE BUTTER

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| 1 tbsp (15 mL) oil | 1/4 tsp (1 mL) salt |
| 1 tsp (5 mL) chili powder | 4 small or 2 large halibut fillets or steaks |
| 1/2 tsp (2 mL) ground cumin | Cilantro Chipotle Butter, recipe follows |
| 1/4 tsp (1 mL) garlic powder | |

Combine oil, chili powder, cumin, garlic powder and salt in a heavy zip-lock plastic bag. Add halibut and squeeze bag to coat halibut with seasoning mixture; seal bag. Let stand for 30 minutes. Remove halibut from bag. Grill halibut 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 topped with Cilantro Chipotle Butter. Serves 4.

Cilantro Chipotle Butter

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| 1/4 cup (50 mL) butter, softened | 1 tsp (5 mL) fresh lime juice |
| 2 tbsp (25 mL) chopped fresh cilantro | 1/4 tsp (1 mL) grated lime peel |
| 1 tsp (5 mL) finely chopped canned chipotle peppers in adobo sauce | |

Combine all ingredients until blended. Cover and refrigerate for up to 24 hours. Makes about 1/4 cup (50 mL).