

## GRILLED HALIBUT WITH CHIMICHURRI

SERVES 4

ACTIVE TIME: 15 MIN START TO FINISH: 30 MIN

- 1/3 cup extra-virgin olive oil
- 1/4 cup fresh lemon juice
- 1 Tbsp water
- 1 Tbsp minced garlic
- 1 Tbsp minced shallot
- 3/4 tsp hot red-pepper flakes
- 3/4 cup chopped flat-leaf parsley
- 4 (6- to 8-oz) halibut steaks (3/4 to 1 inch thick)
- 1 Tbsp vegetable oil

▶ Whisk together olive oil, lemon juice, water, garlic, shallot, red-pepper flakes, and 1/2 tsp each of salt and pepper until salt has dissolved. Stir in parsley. Let *chimichurri* stand 20 minutes.

▶ Meanwhile, prepare grill for direct-heat cooking over medium-hot charcoal (medium heat for gas); see "Grilling Procedure," page 124.

▶ Pat fish dry, then brush with vegetable oil and sprinkle with 1/2 tsp salt and 1/4 tsp pepper (total). ▶ Oil grill rack, then grill fish, covered only if using a gas grill, turning once, until just cooked through, 8 to 10 minutes total. ▶ Serve fish drizzled with some of *chimichurri*; serve remainder on the side.

**COOKS' NOTES:** Halibut can be cooked in a hot oiled large (2-burner) ridged grill pan over medium heat.

• *Chimichurri* can be made 1 hour ahead and kept, covered, at room temperature.

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