



*Kitchak Cellars, where good food and great wine are both a necessity of life and a lifestyle.*

## Grilled Halibut in Spanish Marinade

<b>Time:</b>	About 30 minutes
<b>Servings:</b>	8
<b>Wine Pairing:</b>	Kitchak Cellars Scherzo Napa Valley Rosé of Cabernet Chilled
<b>Serve:</b>	With roasted potatoes

### Inspiration:

Halibut is a large flat fish from both the North Atlantic and the North Pacific. It is a relatively large fish, averaging about 30 pounds, but often growing to hundreds of pounds. It is noted for its very dense and firm texture and very low fat content. Searching for a sauce that would complement its clean taste, one of our friends (thanks Shannon) came up with this combination. It is spectacular with this wine.

### Ingredients:

3 cloves of garlic  
3 tablespoons of sweet paprika  
1 ½ tablespoon of ground cumin  
¼ cup of fresh lemon juice  
3 tablespoons extra-virgin olive oil  
Salt  
Freshly ground pepper  
Eight 4-5 ounce halibut fillets, about ¼ to ½ inch thick  
Lemon wedges and flat leaf parsley sprigs for serving  
3 lbs baby new potatoes  
2 tsp extra-virgin olive oil  
Salt and freshly ground pepper  
3 garlic cloves  
4 fresh rosemary or thyme sprigs

### Directions for Halibut:

1. In a small bowl, combine the garlic, paprika and cumin. Stir in the lemon juice and add olive oil and ¼ teaspoon each of salt and pepper. Arrange the fish in a 9 x 13 baking dish and rub the paste all over the fillets. Cover and refrigerate for at least 4 and up to 8 hours.
2. Light a grill or preheat a broiler; if broiling transfer filets to a pan. Season with salt and pepper. Grill or broil the halibut for about 3 minutes per side, until just cooked through. Transfer to a platter and garnish with parsley and lemon wedges.

### Directions for Roasted Potatoes:

1. Preheat oven to 400o F (200o C). Toss potatoes with olive oil and sprinkle with salt and pepper. Arrange the potatoes in baking pan and scatter the garlic cloves and herb sprigs around them.
2. Roast for 25-30 minutes, shaking the pan from time to time until the potatoes are just tender. Serve warm.

