

## Baja-laska Halibut Sandwich



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 24

### Ingredients:

#### Cumin Tartar Sauce:

6 cups mayonnaise  
¾ cup sweet pickle relish  
6 Tbsp. Dijon-style mustard  
2 Tbsp. sugar  
2 Tbsp. ground cumin  
1 Tbsp. cracked black pepper  
1 Tbsp. Worcestershire sauce

2 cups olive oil  
1 cup fresh lime juice  
½ cup garlic, finely minced  
4 lb. 8 oz. to 6 lb. Alaska Halibut fillet portions (3 to 4 oz. each)  
Kosher salt and black pepper, as needed  
¼ cup ground cumin

24 sandwich rolls or brioche rolls, split  
8 oz. butter, softened  
48 tomato slices  
3 cups roasted poblano chilies, peeled, seeded and chopped  
1 ½ cups cilantro leaves

### Description:

#### Cumin Tartar Sauce:

To make Cumin Tartar Sauce, in bowl, mix all ingredients to blend thoroughly. Cover and refrigerate at least 2 hours before using. Makes about 7 cups.

In bowl, whisk oil, lime juice and garlic. Season halibut portions with salt, pepper and cumin; place in hotel pan. Pour oil mixture over halibut; turn to coat all sides. Cover and refrigerate at least 1 hour before using.

For each sandwich, spread each cut side of 1 roll with 1 tsp. butter; griddle until golden. Grill 1 halibut portion until cooked through. Spread each cut side of roll with 2 Tbsp. Cumin Tartar Sauce.

On roll bottom, layer halibut, 2 tomato slices, 2 Tbsp. roasted peppers and cilantro leaves. Cover with roll top.

### FOR YOUR DISPLAY:

“A grilled, lime-garlic marinated Wild Alaska Halibut fillet served on a soft roll with roasted poblano chilies and tangy Cumin Tartar Sauce.”