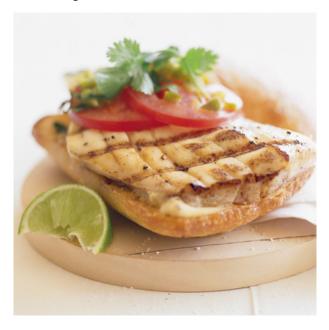
# Baja-laska Halibut Sandwich



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

Servings: 24

## **Ingredients:**

#### **Cumin Tartar Sauce:**

6 cups mayonnaise

3/4 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

1/4 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 marinate Γartar Sauce."	d Wild Alaska Halibut fillet serv	ved on a soft roll with roasted	poblano chilies and tangy Cumin