

Mixed Peppercorn Crusted Wild Alaska Halibut



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8 portions

Ingredients:

3 pounds Wild Alaska halibut fillet, 4 to 6 oz. ea.

8 Tablespoons mixed peppercorns, fresh cracked

1 pound butter, softened

4 teaspoons shallot, minced

8 teaspoons tarragon, fresh, fine chop

Description:

Sprinkle 1 Tbsp. of mixed cracked peppercorns evenly over each piece of Alaska halibut, covering all sides. Hold under refrigeration until needed.

Place softened butter in bowl, and blend in the shallots and tarragon, making sure to get as even a distribution as possible. Place on a piece of plastic wrap, roll and twist the ends in opposite directions to form a tight log. Hold under refrigeration until needed.

One Serving: Take one portion of Alaska halibut and place on a hot grill, cook 4-6 minutes, turn and cook 4-6 minutes or until cooked through. Remove to serving plate. Take butter from refrigeration, cut off a 1 oz. piece and place it on top of the cooked fish. Place the plate briefly under the salamander to begin melting butter, remove and serve.

Swapped meat: beef filet, new york strip or rib eye