



**DORIS & ED'S**

Classic & Contemporary  
Seafood Oasis

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## **Olive Oil Poached Alaskan Halibut with Onion, Olive, Capers, Raisin & Herb Relish**

*Serves 4*

### **Halibut**

- 4 7oz. pieces of Alaskan Halibut
- 6 Cups Extra Virgin Olive Oil
- 1 Shallot, halved
- 1 Garlic Clove, halved
- 1 Sprig Thyme
- 1 Bay Leaf

### **Relish**

- 1 Medium Red Onion, small diced
- 1 Tbsp. Garlic, sliced
- 1  $\frac{1}{3}$  Cup Caselvetrano or other high quality mixed olives, pitted, rinsed and roughly chopped
- 2 Tbsp. Capers, rinsed and dried
- $\frac{1}{2}$  Cup Golden Raisins
- $\frac{1}{4}$  Tsp. Chili Flakes-Red Pepper Flakes
- 4 Tbsp. Balsamic Vinegar
- 1 Cup Extra Virgin Olive Oil
- 2 Tsp. Mint, chopped
- 1 Tsp. Thyme, chopped
- 1 Tsp. Basil, chopped

### **Stock**

- 2 Cups Red or White Pearl Onions, trimmed, blanched and peeled
- 2 Cups Carrots, peeled and cut into  $\frac{1}{2}$  inch batons, or 12 baby carrots cut in half
- $\frac{1}{2}$  Tsp. Thyme
- $\frac{1}{2}$  Tsp. Shallots
- 1 Cup Vegetable Stock
- Salt and Pepper to taste

### **HALIBUT**

1. Season the olive oil with the shallot, garlic, thyme, and bay leaf.
2. Over medium-low heat, bring the oil to 160 degrees.
3. Season the Halibut with salt and white pepper and submerge in the olive oil.
4. Maintain a temperature between 160° and 175° for until the halibut is cooked through, about 9 minutes per inch of thickness.

### **RELISH**

1. In a large sauté pan over medium-high heat, sauté the onion and garlic in the olive oil until translucent.
2. Add the olives, capers, raisins, and red pepper flakes and cook for about 1 minute.
3. Add the remaining ingredients and remove from the heat. Cool in the refrigerator.

### **STOCK**

1. In a large sauté pan, combine all the ingredients and simmer over medium-low heat until the stock has cooked down.
2. The vegetables should be tender, if not, add more stock and continue cooking until they are just tender and glazed.

*Preparation Time: 45 Minutes*

*Cook Time: 20 Minutes*

### **RECOMMENDED WINE**

*2007 Domaine Christian Moreau Chablis AC, France*

*2007 Mer Soleil Chardonnay, Santa Lucia, California*

**The casual dining place where the fish isn't just fresh. It's wild!**

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