



**DORIS & ED'S**

Classic & Contemporary  
Seafood Oasis

348 Shore Drive, Highlands, NJ 07732

732.872.1565

[dorisandeds.com](http://dorisandeds.com)

**November 2009**

## **Grilled Halibut with Romesco**

*Serves 4*

### **Marinade for Halibut**

¼ Cup Extra Virgin Olive Oil

Grated Zest of 1 Lemon

½ Bunch Thyme

4 6oz. Filet of Halibut

Salt & Freshly Ground Black Pepper

### **Romesco Sauce**

¾ Cup Piquillo Peppers

½ Cup Hand Torn Pieces of  
Day Old Bread

1 Clove Garlic

¾ Tsp. Salt

1 Tsp. Sugar

½ Cup Almonds Toasted

¾ Cup Blended Olive Oil

1 Tbsp. Freshly Squeezed Lemon Juice

1 Tsp. Sherry Vinegar

1 Tsp. Red Wine Vinegar

### **HALIBUT**

1. In large shallow bowl mix together the oil, zest and thyme. Toss the fish in the marinade, cover and refrigerate for 30 minutes.
2. Prepare hot grill. Remove the fish from the marinade, season with salt & pepper and grill until just cooked through, about 3 minutes on each side.
3. Serve with Romesco sauce.

### **ROMESCO**

1. Blend piquillo peppers, bread, garlic, salt, sugar and toasted almonds in food processor and process to a smooth paste.
2. While machine is running, slowly add the oil, lemon juice and vinegars, process until well mixed.

*Preparation Time: 1 Hour*

*Cook Time: 3 to 5 minutes*

### **RECOMMENDED WINE**

*2006 Chalk Hill Estate Chardonnay, Sonoma, California*

*2007 St. Innocent, Winemakers Cuvèe, Oregon*

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

© 2009 Doris & Ed's  
Our recipes are copyright protected. Reproduction of any content or images  
on this site without the written permission of Doris and Ed's is prohibited