

Halibut with Cucumber, Lime Salt, and Green Grapes

Serves 4

1 pound	Halibut, fluke or similar white fish, boned and bloodline removed, if necessary
1 cup	green seedless grapes, halved
½ cup	extra virgin olive oil
1	seedless cucumber, diced
2	limes, juiced
1 tablespoon	chopped fresh cilantro
1 tablespoon	chopped fresh basil
1 tablespoon	diagonally sliced scallion, green parts only
1 tsp	crushed red pepper flakes

Lime Salt (see recipe)

Cracked black pepper

Lime Salt:

Serves 4 – makes ½ cup

¼ cup	coarsely grated lime zest
¼ cup	Maldon salt (natural sea salt)

1. Slice the halibut paper-thin or as thin as possible and lay the slices on a platter so they overlap slightly.
2. In a bowl, mix together the grapes, olive oil, cucumber, lime juice, cilantro, basil, scallion, and red pepper. Season to taste with Lime Salt and black pepper.
3. Spoon the marinade over the halibut and set aside at room temperature for about 10 minutes. (Do not leave the fish for longer or the acid in the marinade will start to “cook” the fish.)
4. Season with a little more Lime Salt and serve.

Lime Salt:

1. In a spice or coffee grinder, grind the lime zest and salt until the oils are released from the lime and the salt is slightly lime colored. Keep, covered, for up to 2 days.



This recipe is courtesy of Chef Rick Tramonto, TRU Restaurant, Chicago, Illinois.

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