

GRILLED HALIBUT FILLET WITH LEMON-HORSERADISH CREAM

We love the simplicity of fresh fish, herbs, and lemon juice but when you add luscious crème fraîche and a kick of horseradish to the mix, your fish game will never be the same. This recipe was inspired by the kind of food you'd likely be eating while relaxing coast side with a glass of chilled white in hand; so if you're ever missing the glitzy blue waters and golden beaches of your favorite getaway spot, all you have to do is fire up the grill and make this dish and gosh darn it - you'll be there!

Prep time: 15 minutes

Cook time: 10 minutes

Serves 6



Season the halibut with lemon zest, thyme, parsley, and a tablespoon of olive oil. Cover and refrigerate for 4 hours, or overnight.

Remove the fish from the refrigerator to bring to room temperature, at least 15 minutes before cooking.

In a small bowl, combine the crème fraîche, horseradish, lemon juice, and chives. Season with salt and pepper. Refrigerate until the fish is ready to serve.

Warm your grill or grill pan over high-heat and brush the grates with your choice of high-heat cooking fat. Alternatively, you can heat a bit of olive oil in a large nonstick sauté pan (or two medium pans) over high-heat. Generously season the fish with salt and pepper. Grill (or sauté) the fish for 3-4 minutes on each side until just cooked through.

Serve with a dollop of lemon-horseradish cream and garnish with chopped chives.

*Note: **Crispy-smashed duck fat potatoes** make an excellent side dish.*

Note: A Meyer lemon is quite a bit sweeter than a regular lemon, and so is the zest. If you can't find them, go ahead and use a regular lemon; the flavor profile will be a little different, but still really good.

Ingredients:

6 six-ounce halibut filets
1 lemon, zested (Meyer lemon is preferred if in season)
1 tablespoon thyme
extra-virgin olive oil
2 tablespoons chopped flat leaf parsley
½ cup crème fraîche
2 tablespoons prepared horseradish
1 tablespoon fresh lemon juice
1 tablespoon chopped chives, plus more for garnish