

Easy Grilled Halibut

©www.BakingInATornado.com

Ingredients:

1 – 1 ½ # Halibut
1/2 cup Italian salad dressing
1 TBSP fresh or 3/4 tsp dried dill
1 clove garlic, minced
3/4 tsp ginger, minced
1 TBSP dijon mustard
fresh lemon slices

Directions:

- *In a bowl, mix together the salad dressing, dill, garlic, ginger and dijon.
- *Place halibut and 2 of your lemon slices on a plate, cover with the marinade. Gently turn halibut so marinade coats all sides.
- *Refrigerate for 2 - 4 hours, turning now and then
- *While your grill is cold and turned off, grease the surface. Heat your grill to medium.
- *Place the halibut on the hot grill. Discard the lemon slices that have been in the marinade. How long you cook will depend on the thickness of your halibut and the heat level of your grill. I leave it for 5 - 10 minutes. Gently, with a spatula big enough to get under the entire piece of fish, flip over.
- *Continue cooking until the fish flakes easily with a fork. Don't flip again and make sure not to overcook.
- *Serve with freshly cut lemon slices.