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# KITCHEN CONNAISSEUR

## Grilled Cajun Halibut



This barbecue fish recipe is easy to do. The contrast between the charred exterior and the juicy fish is hard to beat! The combination of the Rub for BBQ and the Cajun Spice Sauce can make this a “hot” dish, which I like to serve with rice to cut the heat. If you’re apprehensive about the hot flavour we recommend adding flour to the Rub for BBQ to reduce the temperature.

Special fish baskets can be used to cook fish on the barbecue. They help to prevent the fish from sticking to the rack and make it easier to turn, but I find that as long as the rack is well oiled the basket is not necessary. Serves 4.

### *ingredients*

<b>4 Tbsp</b>	<u>Rub for BBQ</u>
<b>2 Tbsp</b>	Lime juice - freshly squeezed
<b>4</b>	5 oz halibut fillets - fresh, skinned, washed, and patted dry
<b>1/2 cup (1/2 jar)</b>	<u>Cajun Spice Sauce</u>
<b>1 Tbsp</b>	<u>Roasted Garlic Olive Oil</u>

### *instructions*

1. In a shallow dish mix the rub and lime juice together. Dredge the halibut fillets in the mixture, assuring that all sides are coated with the spice. Cover the dish and let the fish marinate in the mixture for 1 hour. Remove the fish from the refrigerator and allow it to sit for 10 minutes.
2. Preheat a grill or BBQ to high (500°F). Brush the Roasted Garlic Olive Oil on the grill. Place the fish on the grill. Using a BBQ brush spread ½ of the Cajun Spice Sauce over the top of the fish. Cook for 4-5 minutes and turn the fish. Spread the remaining Cajun Spice Sauce on the fish and grill for an additional 4-5 minutes. During this process leave the BBQ lid up.
3. Remove the fish from the grill and serve hot with steamed rice.