



Testarossa Vineyards

Halibut grilled with Sundried Tomato Vinaigrette Paired with our 2006 Garys' Vineyard Pinot Noir

1 lemon, zested and sliced thinly
1 orange, zested and sliced thinly
2 lb. halibut fillet
1 T. oil from sundried tomatoes
2 T. olive oil
3 garlic cloves, minced
1/4 c. sundried tomatoes, in olive oil, chopped
1/3 c. cherry tomatoes, halved
1 t. California chili powder, divided
1/2 t. Spanish paprika
1/4 c. sherry vinegar
1/2 c. broth, chicken or vegetarian
salt and pepper

In a shallow baking dish, place a layer of orange and lemon slices on bottom and place fish atop. Sprinkle zest of both orange and lemon over fish and chill for one to two hours.

In a saucepan over medium high heat, add both oils. Sauté garlic and tomatoes until the cherry tomatoes break down, about 5 minutes. Add 1/2 t. chili powder, Spanish paprika and sherry vinegar. Boil for three minutes, add broth and simmer for 10 minutes. Season with salt and pepper. Set aside.

Prepare barbecue to medium high heat. Generously spray with non-stick spray. Place fish on grill, top with a layer of sliced lemon and oranges. Sprinkle with salt, pepper and remaining chili powder. Grill for 10 minutes, remove citrus slices to empty part of grill. Flip fish and season with salt and pepper. Grill citrus, flipping once, just until golden, set aside. Grill fish for a remaining 5 to 7 minutes or until fish is firm to the touch and just opaque (or desired doneness).

Rewarm vinaigrette, place fish on serving platter. Surround the fish with the citrus and spoon vinaigrette over fish. Pour a glass of our 2006 Garys' Vineyard Pinot Noir and enjoy!

Serves 4 Recipe by Megan Reeves, megan@testarossa.com