

Grilled Halibut on Cedar Planks finished with an Herb Pesto Tomato Salad

- 2 lbs Halibut
- 1 pint Cherry or grape tomatoes, cut in half
- fresh snap peas or sweet peas, blanched
- 4 ears of corn, blanched and shucked
- 1 bunch frisee, washed
- 1 small red onion, cut in half and sliced thin
- 1 bunch of basil, to yield about 1 packed cup
- 2 garlic cloves
- ½ teaspoon of kosher salt
- ½ teaspoon pine nuts
- Zest & juice from one lemon – 1t zest, 2T juice (+ extra for the dressing)
- ½ teaspoon of freshly ground black pepper
- ½ cup of extra-virgin olive oil

For the herb pesto:

Put the basil, garlic, salt, nuts, pepper and oil in a blender or food processor and pulse until the mixture is chopped to your liking. Transfer the mixture to a bowl and add the lemon zest and juice. Add extra evoo if necessary and adjust with salt & pepper. Set aside.

Be sure to soak the cedar planks in water for 1hr before placing on the grill. Cut halibut into single serve pieces, about ½ lb per person. Coat fish with olive oil, salt and pepper. Set aside.

In a bowl, combine the frisse, corn kernels, tomatoes, peas and red onion. I sometimes tear some fresh basil leaves into the salad as well. Set salad aside.

Simply place the soaked cedar plank on a hot grill for 1-2 minutes. Flip plank over and put fish on the cedar plank. Close the grill and cook the fish for 8-10 minute depending on thickness.

While fish is cooking toss your salad with 2/3 of the pesto. Add salt & pepper to taste and place the salad in a shallow dish.

Put the grilled fish on top of the salad and drizzle the remaining 1/3 basil pesto over the fish.

**recipe by Athena Calderone for CamilleStyles.com*