



Extreme Peach & Garlic Salsa with Halibut

Marinating your fish in citrus and then topping with our Peach Salsa with Garlic is refreshing and makes a great presentation on the plate. This recipe was submitted by Jesse, a 10 year old girl that made eating fish even better.

Ingredients

- 1/3 cup orange juice (or peach juice)
- 2 tbsp. canola oil
- 1 tbsp brown sugar
- 2 tsp grated lime peel
- 1 clove Ontario garlic minced
- ½ tsp salt
- 4 (6oz) halibut steaks (may substitute with a another thick fleshed fish)
- ½ cup **Peach Salsa with Garlic**



Directions

In a bowl, combine first 6 ingredients. Reserve about a ¼ cup for basting. Put fish in a deep dish or zip lock bag and cover with marinade for minimum 2 hours.

Grill fish steaks uncovered over medium heat in BBQ. Clean and oil grill first to prevent sticking. A piece of foil can also be used to keep the fish off the grate. Cook 4-6 minutes each side until flakes easily with a fork, basting occasionally with reserved marinade.

Serve with **Peach Salsa with Garlic**.

NOTE: Field fresh corn on the cob splash with "Chili Lime Chicken Splash" makes a great side vegetable.

