



# Grilled Halibut Cheeks with Champagne Butter

## Champagne Butter ingredients

- 1 ½ sticks cold unsalted butter cut into small pieces
- 2 large shallots, minced
- 2 cups Champagne or other dry sparkling wine
- 2 Tbl. apple cider vinegar
- 2 Tbl. chopped fresh chives
- Salt and freshly ground black pepper

Prep Time: 5-20 min.



Cook Time: 2-5 min.

Brush grill with olive oil PRIOR to heating. Season halibut cheek with salt and pepper. Once the grill is medium hot place it, uncovered, and cook over medium heat for 1-2 minutes on each side or until it is firm and cooked through.

**DIRECTIONS:** Melt 1 tablespoon butter in a saucepan over medium heat. Add shallots and season lightly with salt and pepper. Stir until translucent, about 1 minute. Add Champagne and vinegar and bring to a boil. Boil for 15-20 minutes, or until reduced to about 1/4 cup. Over very low heat, whisk in butter one piece at a time. Do not boil or sauce will separate. Stir in chives and season to taste with salt and pepper. Pour over the Halibut Cheeks



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