

Alaska Halibut with Zesty Rice

Great Alaska Seafood

Signature Seafood Recipe



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Alaska Tim's Salmon Rub available at
Great Alaska Seafood

Prep Time: 15 minutes **Cooking time:** various as shown **Servings:** 4

Ingredients:

1 Lbs. wild Alaska Salmon	1 tablespoon garlic, minced
2 tablespoons unsalted butter	2 tablespoons chopped fresh thyme
1 shallot, finely chopped	½ teaspoon red chili flakes
1.5 cups short-grain brown rice	2 tablespoons fresh lemon juice
3 cups vegetable stock	Zest of one lemon
Kosher salt & freshly ground pepper to taste	1 lb asparagus
2 tablespoons extra-virgin olive oil	Edible Flowers

Be sure to make the rice dish then asparagus prior to cooking your halibut.

Cooking Instructions : Halibut - 15 minutes

Take 2 lbs. of Wild Alaska Halibut Fillets. Remove any skin and check for bones. Rinse under cold water, pat dry, and place on paper towel. Lightly season with salt and pepper, or for best results use Alaska Tim's Salmon Rub. In a large skillet, add 2 tablespoons olive oil and sear the halibut using medium heat. After about 3 minutes, turn fish over and cook for 3 more minutes. Check to see if the fish is cooked almost all the way through. Important – do not cook it all the way, remove it when its cooked 80%. The heat will finish cooking it to perfection. Plate Halibut and asparagus on top of the rice.

How To Make Zesty Rice 1 hour

In a large saucepan, melt the butter. Add the shallot and cook over medium heat, stirring occasionally until softened, about 5 minutes. Add the rice and cook, stirring for 3 minutes. Add the stock, salt, and pepper and bring to a boil. Cover and Simmer over low heat until the broth is absorbed and the rice is tender, about 45 minutes. Remove from the heat and let stand, covered, for 10 minutes. Fluff with a fork. In a skillet, heat the oil, garlic, thyme, and chili flakes over moderately low heat. Cook until garlic is just beginning to brown, about 3 minutes. Remove from heat and add lemon zest and juice. Season with salt and pepper. Toss with cooked rice and serve.

Asparagus Preparation: - 15 minutes_– Cut the bottom ¼" off of asparagus. Preheat Oven to 350. Dress Asparagus with olive oil and garlic salt. Cook for 10-15 minutes depending on preference for texture.