

# CITRUS HALIBUT WITH WILD RICE & ASPARAGUS

Our Wine Club Manager, Laura Lambert, came to the wine business from a background of online services, real estate, and catering. Cooking for small dinner parties is still among her passions, and she's delighted to share one of her special recipes. One of our Chardonnays, the 2014 Estate Chardonnay or the 2013 Reserve Chardonnay, would be the perfect accompaniment to this refreshing summer dish.

## BAKED HALIBUT WITH CITRUS MARINADE

### MARINADE INGREDIENTS

- 8 - 6oz halibut filets, skin removed
- Equal parts (about ½ cup each) fresh lime, lemon, and orange juice
- ½ cup Olive Oil
- ¼ cup fresh Cilantro, chopped, plus whole sprigs for garnish
- 5 garlic cloves, minced
- 2 tsp pepper, coarsely ground & salt to taste

### PREPARATION

Mix three citrus juices, olive oil, cilantro, garlic, and salt/pepper in bowl. Let stand 30 minutes to allow flavors to marry. Use half to marinate fish in dish, turn to coat, and refrigerate up to 30 minutes, turning over once.

Pre-heat oven to 300°. Place fish in shallow baking dish, oiled with 1 ½ T Olive Oil, and add 2 T dry white wine around fish, and sprinkle with salt/pepper. Bake until fish just flakes, about 20-30 minutes, depending on thickness. Garnish with the reserved marinade and sprigs of cilantro. Serves 8.

## WILD RICE

Gibbs Canadian long-grain wild rice is excellent, or you can substitute brown rice; figure ¼ cup wild rice/person. Sauté rice in 3T Olive Oil over medium heat to slightly toast, about 5 minutes. Simmer rice (¼ cup /person), in water (start with twice the amount of rice) flavored with chicken stock or *Better than Bullion*, covered for 40 minutes; uncover on lowest heat setting until liquid is fully absorbed, about 15 minutes.

## ASPARAGUS

Prepare 5 spears/person, bending each spear gently so it breaks naturally where it becomes tough. Melt 1T each Olive Oil and butter over medium heat, add asparagus, season with salt/pepper, and sauté until just tender, about 4 minutes.