

Grilled Halibut with Fennel, Tomatoes, and Roasted Garlic Rouille

Serves 4 – Time About 1 ½ hours

We love this meaty halibut dish with a light-bodied wine such as Sangiovese.

About 3 tbsp. olive Oil

5 cups thinly sliced sweet onions (about 1 ½ lbs.)

3 cups thinly sliced fennel bulbs (about ½ lb; save green fronds for garnish)

2 tbsp. minced garlic

½ cup dry white wine

1 tbsp. each grated orange peel and chopped fresh thyme leaves

½ tsp. saffron threads, crumbled

2 cups coarsely chopped firm-ripe tomatoes (about ¾ lb.)

Kosher salt and freshly ground black pepper

4 pieces boned, skinned halibut fillet (1 in. thick, 5 to 6 oz each) rinsed and dried

Roasted Garlic Rouille

1 Pour 3 tbsp. oil into a large frying pan over medium heat. When hot, add onions, fennel, and garlic and cook, stirring occasionally until very soft, about 15 minutes. Add wine, orange peel, thyme, and saffron; boil over medium high heat, stirring often until liquid has evaporated, about 3 minutes. Add tomatoes and salt and pepper to taste; reduce heat to low and cook, occasionally stirring gently, just until heated through, about 2 minutes.

2. Meanwhile, prepare a grill for direct medium-high heat (about 450; you can hold your hand 5 in. above cooking grate only 4 to 6 seconds); oil grill well. Rub halibut all over with oil and sprinkle with salt and pepper.

3. Lay halibut on cooking grate; close lid if using a gas grill. Cook gently turning once, just until fish is opaque but still moist-looking in center of thickest part (cut to test), 6 to 10 minutes total.

4. Spoon vegetables onto plates and top with halibut; garnish with fennel greens if you like. Serve rouille alongside.

Roasted Garlic Rouille

Preheat oven to 375. Cut top off 1 **garlic head** to expose tops of cloves. Wrap head in foil; bake until soft when pressed, 40 to 45 minutes. When cool enough to handle, squeeze cloves into a food processor. Add 1 cup **mayonnaise**, 1 cup drained jarred **roasted red peppers**, ½ cup fresh **bread crumbs**, 2 tbsp. fresh **lemon juice**, 1 tbsp. fresh **thyme leaves**, ½ tsp **kosher salt**, 1/8 tsp. **hot sauce**, and lots of freshly ground **black pepper**. Whirl until smooth. Makes 2 ¼ cups.