



# Garlic Festival Foods Garlic & Lemon Grilled Halibut



Prep Time: 10 minutes

Cook Time: 10 minutes

Yield: 4 servings

Ingredients:

4 Halibut fillets (you may choose any white fish suitable for grilling).

Garlic Festival Garlic & Lemon Marinade  
Garlic Festival Foods Olive Oil (choose your favorite!).

Lemon Wedge

Directions:

Preheat grill to 400-450 coating rack with Garlic Festival Olive Oil

Rinse filets under cool water and pat dry with paper towels.

Place filets in ziplock bag and coat with marinade. Shake the fillets around making certain to coat completely.

Allow to sit for at least 30 minutes. You can put the fillets in the marinade in the morning and let them sit in refrigerator during the day.

Cook for about 3 to 4 minutes each side: slightly more or less depending upon thickness of fillets. Be certain not to overcook the fish; it will dry out quickly. Keep a close eye on it; as soon as the fish is opaque in the middle remove it as it is finished.

Serve with a lemon wedge; to be squeezed over fish. We love this served over lemon orzo, rice pilaf or coconut rice.

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## Products In This Recipe



Roasted Garlic & Lemon  
Marinade & Grill Sauce

**Price: \$7.00**

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Fire Roasted Garlic Olive  
Oil

★★★★★ 2 Review(s)

**Price: \$12.99**

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