



## **GRILLED HALIBUT**



*Recipe By: braniffb13*

"This is delicious, and I have made it many times since. We have used many types of fish as well as halibut, which I prefer."

## Ingredients

- 3/4 cup butter, softened
- 1 tablespoon lemon juice
- 1 1/2 teaspoons onion powder
- 1 1/2 teaspoons dried parsley
- 3/4 teaspoon dried dill weed (optional)
- 1/4 teaspoon white sugar (optional)
- 1/4 teaspoon salt
- 1/4 teaspoon ground black pepper
- 4 inch-thick halibut steaks

## Directions

1. Preheat grill for medium heat and lightly oil the grate.
2. Stir butter, lemon juice, onion powder, parsley, dill, sugar, salt, and pepper together in a bowl; spread evenly over the halibut steaks.
3. Cook on preheated grill until the fish flakes easily with a fork, 5 to 6 minutes per side.