

# Lemon and Rosemary Grilled Halibut

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Recipe source: [Bobby Flay](#) via [Food Network](#) via [Hooked on Fish](#)

## INGREDIENTS:

- 3 tablespoons dry white wine
- 3 tablespoons fresh lemon juice
- 3 tablespoons olive oil
- 1 tablespoon chopped rosemary
- Four halibut steaks, (6 ounces each)
- Salt and freshly ground pepper

## DIRECTIONS:

- Whisk together the wine, lemon juice, olive oil and rosemary in a small shallow baking dish.
- Add the halibut and turn to coat.
- Marinate in the refrigerator for 1 hour, turning once.
- Preheat grill.
- Remove fish from marinade and season with salt and pepper to taste.
- Grill the steaks for 3 to 4 minutes on each side or to desired doneness.

Serves 4

