



Grilled Halibut Seviche

SERVES:  TO 

PREP TIME: **20** MINUTES

MARINATING TIME: ABOUT **2** HOURS

GRILLING TIME: **4** TO **5** MINUTES

- 1 pound skinless halibut fillets, about 1 inch thick
- Extra-virgin olive oil
- $\frac{3}{4}$ -1 cup fresh lime juice (from 6 to 8 limes)
- 1 medium tomato, seeded and diced
- $\frac{1}{3}$ cup minced red onion
- 3 small radishes, trimmed and cut into very thin wedges
- $\frac{1}{2}$ -1 jalapeño chile pepper, stemmed, seeded, and minced
- 1 garlic clove, minced
- $\frac{1}{4}$ teaspoon kosher salt
- $\frac{1}{8}$ teaspoon granulated sugar
- 1 bag (12 ounces) tortilla chips



// You are probably aware of how acidic liquids like lime juice can essentially “cook” raw fish for a Latin American dish called seviche, which is often flavored with tomatoes, onions, and herbs. Here that idea gets an added dimension of flavor from the grill, as halibut spends a few minutes over searing hot flames before being broken into pieces and acidified.

1. Prepare the grill for direct cooking over high heat (450° to 550°F).
2. Brush the halibut fillets on both sides with oil.
3. Brush the cooking grates clean. Grill the halibut over **direct high heat**, with the lid closed as much as possible, just long enough to sear both sides, 4 to 5 minutes, turning once. Remove from the grill and let cool. Break into $\frac{1}{2}$ -inch pieces and place in a bowl with $\frac{3}{4}$ cup lime juice, or enough to cover the fish. Cover and refrigerate for 2 hours or until the fish is opaque, stirring once or twice.
4. Drain and discard the liquid from the bowl and then stir in the remaining ingredients (if not serving immediately, add radishes just before serving to keep the seviche from turning pink). Serve immediately or cover and chill for several hours. Serve cold with tortilla chips.

Access the grocery list for this recipe on your mobile device. [timetogrill.mobi](#)

