



## Grilled Halibut pair with Huber Estate Chardonnay

### 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

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.

This recipe is brought to you from Karen Kopczak, Norman and Traudl's daughter. It is a quick and easy-to-make dish that is a perfect complement to the longer days of this season, and the family Chardonnay. Enjoy!