

SCHRAMSBERG

RECIPE

HALIBUT FILETS WITH PONZU SAUCE AND MANGO SALSA

*Submitted by
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PAIR WITH:
MIRABELLE BRUT
ROSÉ

INGREDIENTS

4 - 6 to 8 oz. Halibut filets

Olive Oil

Kosher salt and pepper or Old

Bay Seasoning to taste

MANGO SALSA:

1 cup chopped mango

2 green onions, chopped

2 tsp. sesame oil

Squeeze of fresh lime juice

Combine all ingredients and set
aside.

PONZU SAUCE:

3 Tbsp. orange juice concentrate,
thawed

¼ cup fresh lime juice

4 Tbsp. unsalted butter

¼ cup light soy sauce

¼ cup rice wine vinegar

2 Tbsp. Orange Marmalade



PREPERATION

- Combine all ingredients in small saucepan; bring to boil over medium heat.
- Simmer, stirring occasionally until reduced by half and a rich deep brown color, about 12 minutes.
- Heat broiler or prepare grill to medium heat.
- Rub filets and broiler pan or grill with oil to prevent sticking.
- Sprinkle salt and pepper or Old Bay Seasoning on fish to taste.
- Baste fish with half the Ponzu sauce, reserving other half for finished dish.
- Broil or grill until medium, approximately 5 minutes per side.
- Plate filets and top with remaining Ponzu sauce and Mango salsa.