

Grilled Halibut with Mint-Cucumber Salsa

BON APPÉTIT AUGUST 1995

Yield 2 Servings; can be doubled

Ingredients

3/4 cup diced seeded peeled cucumber

6 tablespoons chopped sweet onion

3 tablespoons chopped fresh mint

1 tablespoon white wine vinegar

2 1/2 teaspoons olive oil

1 1/2 teaspoons sugar

2 6-to 7-ounce halibut steaks (about 1 inch thick)

Preparation

Combine cucumber, onion, mint, vinegar, 1 1/2 teaspoons oil and sugar in medium bowl; toss to blend. Season with salt and pepper. (Can be made 2 hours ahead. Let stand at room temperature.)

Prepare barbecue (medium-high heat) or preheat broiler. Brush fish with remaining 1 teaspoon oil; season with salt and pepper. Grill or broil halibut until just opaque in center, about 4 minutes per side. Place swordfish on plates. Top with salsa.