

Grilled Halibut with Oriental Sauce

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Ingredients

1/4 cup orange juice
2 Tbls. soy sauce
2 Tbls. ketchup
2 Tbls. vegetable oil
2 Tbls. chopped fresh parsley
1 Tbls. fresh lemon juice
1/2 tsp. dried oregano
1/2 tsp. black pepper
1 clove garlic – minced
(4) 6 oz. halibut steaks

Directions

Combine all ingredients, except fish, in a small bowl.

Brush the mixture evenly on the fish; refrigerate for 1 hour.

Grill steaks, turning once, about 5-6 minutes per side, or until the fish flakes easily with a fork.