

Barbecue Halibut Steaks

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Ingredients

2 tablespoons butter
2 tablespoons brown sugar
2 cloves garlic, minced
1 tablespoon lemon juice
2 teaspoons soy sauce
1 large halibut steak

Directions

Combine butter, brown sugar, garlic, lemon juice, soy sauce and pepper in a small saucepan. Stir ingredients over a medium heat until the sugar dissolves.

Coat the halibut with the warm mixture. Place the halibut on a grill that is heated to medium high. Cook the halibut for 5 minutes and flip, baste the fish continually with the warmed mixture. Cook another 5 minutes. Serve hot.