



# Curry Seasoned Halibut

From [dulcetcuisine.com](http://dulcetcuisine.com)

2 halibut fillets (about 16 oz)  
juice of one lime  
2 T Dulcet Madras Curry Spice & Rub

1. Squeeze the fresh lime juice onto both sides of the halibut fillets, shake off excess juice.
2. Place the rub on a plate and dredge the halibut in the rub.
3. Place the halibut on a hot grill. Grill for approximately 7-8 minutes per side or until just cooked through.
4. Serve with sautéed spinach, steamed rice and mango salsa.

**Mango Salsa:** one ripe mango diced, 1/8 t chopped fresh ginger, 1 1/2 t fresh lime juice, 1/8 t lime zest, 1/4 t chili powder. Mix ingredients together at least 30 minutes before serving.

Serves 2

Notes:

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