

Grilled Halibut with Saffron Orange Aioli

Serves

Ingredients

4-6-oz. Filets of halibut
6 flour or corn tortillas
1 large egg yolk
3/4 cup olive oil
1/8 tsp. Saffron
1 tbs hot water
1 clove garlic, chopped
1 tsp. orange zest
1/4 cup freshly squeezed orange juice
1 tsp freshly squeezed lemon juice
3/4 tsp salt
1/4 tsp black pepper

Preparation Instructions

Combine saffron and water in a food processor. Add remaining ingredients, except olive oil, and pulse until combined. With processor running, slowly add oil until thick and emulsified. Chill. Over medium-high heat, grill halibut about four minutes on each side, or until opaque in the center. Serve with warm tortillas, and aioli.