



## **Cedar BBQ Plank Roasted Spicy Pecan Halibut**

### **2 Entrees**

2 – 8 oz. portions

4 Tbsp.

1 tsp.

1 each

1 each

### **4 Entrees**

4 – 8 oz. portions

8 Tbsp.

2 tsp.

1 each

2 each

Fish – Halibut

(Ling Cod, can be substituted)

Spicy Pecan Butter – recipe follows

Creole Spice Mix – recipe follows

Lemon Slice

Cedar BBQ Planks – fully soaked in water

### **BBQ PROCEDURE:**

1. Be sure your BBQ planks are well soaked. Then place the halibut fillets on the plank. Season each fillet with ½ tsp. of Creole spice. Then top each fillet with two tablespoons of pecan butter. Be sure the pecan butter is very soft, as it will spread easier.
2. Place the planks on the BBQ grill over medium high heat, cover the grill and cook for approximately 12-15 minutes, or until the pecan butter is slightly browned and the fish has an internal temperature of 125°. Remove from the grill. Serve with a lemon slice. Cajun Rice and fried okra make a great accompaniment.

\*If using catfish or another thinner piece of fish, cook for less time.

### **Spicy Pecan Butter**

#### **Yield ½ cup**

¼ lb.

¼ cup

2 Tbsp.

1 Tbsp.

1 Tbsp.

¾ tsp.

1 ½ tsp.

1 tsp.

#### **Yield 1 cup**

½ lb.

½ cup

¼ cup

2 Tbsp.

2 Tbsp.

1 ½ tsp.

1 Tbsp.

2 tsp.

Butter – salted

Pecans – toasted, chopped ¼”

Pecans – toasted, chopped fine in a food processor

Onion – fresh, minced

Shallots – fresh, minced

Garlic – fresh, minced

Lemon Juice – fresh

Tabasco Sauce

### **SPICY PECAN BUTTER PROCEDURE:**

1. Whip butter until peaked. Mix in all other ingredients. Mix well, hold at room temperature until needed.

\*Keep any extra spicy pecan butter refrigerated for later use.

**PLANK COOKING**  
by JOHN HOWIE

**Creole Spice Mix**

**Yield 6 tsp.**

2 tsp.

¾ tsp.

1 tsp.

¾ tsp.

½ tsp.

½ tsp.

½ tsp.

**Yield ¼ cup**

1 Tbsp. + 1 tsp.

1 ½ tsp.

2 tsp.

1 ½ tsp.

1 tsp.

1 tsp.

1 tsp.

Salt – kosher

White Pepper – ground

Garlic Powder

Cayenne Pepper – ground

Black Pepper – coarse ground

Cumin – ground

Basil – dried

**CREOLE SPICE MIX PROCEDURE:**

1. Mix all ingredients together until completely incorporated. Transfer and store in a dry area until needed.