



CORLEY FAMILY NAPA VALLEY
MONTICELLO VINEYARDS

CHILI-RUBBED HALIBUT KABOBS

- 2 pounds fresh halibut, cut into 1-inch cubes
- 8 skewers (soak in warm water if made of wood)
- 1 tablespoon chili powder
- 1/4 cup (fat-free or regular) Italian salad dressing
- 2 cloves garlic, minced
- 3 tablespoons oil
- 1 ripe avocado, diced
- 2 large tomatoes, diced
- 1/2 red onion, diced
- 1 jalapeno pepper, seeded, minced
- the juice of 2-3 limes
- 1 clove garlic, minced
- 2 tablespoons cilantro, minced
- salt and black pepper

Add half the lime juice, 1 clove minced garlic, jalapeno pepper and onion to a mixing bowl. Add the avocado, tomato and cilantro; toss gently, trying not to mash the avocado. Taste and add salt and pepper and more lime juice if necessary. Set aside. For the halibut kabobs, mix the chili powder, salad dressing and crushed garlic in a bowl. Lightly rub the halibut cubes with the mixture, cover, and marinate refrigerated for 1-2 hours.

Thread 5-6 halibut cubes on each skewer. Heat a grill or broiler to medium-hot, brush lightly with oil and cook the kabobs approximately 8-12 minutes, turning regularly until the juices run clear. To serve, pile the skewers on a serving platter and serve the salsa on the side. Serves 8.

Enjoy with a glass or two of
Monticello Vineyards Estate Grown Chardonnay

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