



HALIBUT (Honey Hot & Pepper Blend)

- ½ cup chopped red onion
- 1 green jalapeno pepper, seeded and finely chopped
- 2 1/3 cups Cattle Boyz Honey Hot BBQ Sauce
- 2 tablespoons chopped fresh cilantro (optional)
- sprinkle Cattle Boyz Pepper Blend Seasoning
- 4 halibut steaks
- sprinkle lemon pepper

Combine first 5 ingredients in medium bowl. Cover. Let stand at room temperature for 1 hour to let meld flavors and form juices. Season halibut steaks on both sides with lemon pepper. Preheat lightly sprayed electric grill to high. Cook fish on grill for 3 to 4 minutes per side until fish flakes easily with fork. Place on plate. Spoon Honey Hot mixture over top. Serves 4