



## *Cyprus Fish*

### INGREDIENTS:

- 1 Lb Halibut Fillets
- 1/4 Cup Olive Oil
- 3 Garlic Cloves, Minced
- 1 Teaspoon Mint
- 2 Tablespoons Lemon Juice
- 2 Tablespoons Fresh Parsley
- 2 Teaspoons Fresh Greek Oregano
- 1/2 Teaspoon Salt (Optional)
- 1 Teaspoon Black Pepper

### DIRECTIONS:

1. Combine olive oil, garlic, lemon juice, parsley, oregano, mint, salt and pepper in a zip lock bag. Mix the marinade and add halibut and refrigerate for 1 hour. Preheat grill.
2. Remove halibut from bag and place on hot very WELL OILED grill.
3. Grill for 4 to 5 minutes per side.
4. Place fish and don't move for 4 minutes or it will fall apart. Fish is done when it flakes easily with a fork and is opaque all the way through.