

Halibut Barbecued in Birch Syrup

2 Lbs Halibut
1 Cup Sweet Tree Ventures' Birch Syrup
½ Cup Sesame Oil
1 Small Onion, finely chopped
2 Cloves Garlic, minced
1 Tbsp Cumin
Salt & Pepper to taste

1. Combine birch syrup and remaining marinade ingredients in a glass or plastic container.
 2. Cut halibut into steaks if desired.
 3. Add fish to marinade and turn to coat thoroughly. Cover and refrigerate 2 – 8 hours, or until ready to use.
 4. Barbecue on a hot grill for 20 – 45 minutes depending on the thickness of the steaks. Halibut is done when it flakes with a fork.
- * *If you don't have a BBQ grill, the fish can be baked in a 350° F oven.*