

Tropical Citrus-Cured Halibut

TOTAL TIME: 24-48 hours (including curing time)

Fresh halibut fillet

1/2 C salt

1/2 C sugar

1 t pink curing salt

Zest and juice of 1 lemon

Zest and juice of 1 lime

Zest and juice of 1 orange

1/4 C fresh pineapple juice

2 T fresh cilantro, chopped

1/4 C thinly sliced pineapple

1/4 C thinly sliced orange

1/4 C thinly sliced lime

1/4 C brewed Crispy Pork Carnitas Tea
(cooled)

PREPARE THE CURE: In a bowl, mix the salt, sugar, pink curing salt, lemon zest and juice, lime zest and juice, orange zest and juice, and pineapple juice. Add the chopped cilantro.

CURE THE FISH: Coat the halibut fillet with the cure mixture. Place the thinly sliced pineapple, orange, and lime on top of the fillet.

ADD THE TEA: Pour the brewed and cooled Crispy Pork Carnitas Tea over the fillet.

REFRIGERATE: Place the fillet in a dish, cover, and refrigerate for 24-48 hours, depending on the thickness of the fillet.

RINSE AND SERVE: Rinse off the cure, pat the fish dry, and slice thinly.