

Pan-Roasted Halibut with Red Wine Butter and Red Potatoes

Red Wine Butter

1 cup Pinot Noir
¼ cup red wine vinegar
4 tablespoons unsalted butter at room temperature
Purée from 2 heads roasted garlic
2 teaspoons minced thyme leaves
1 teaspoon salt
1 teaspoon coarsely ground black pepper

Halibut and Potatoes

2 pounds small red potatoes
2 ½ teaspoons salt
1 tablespoon minced fresh flat-leaf parsley
4 halibut fillets or steaks (about 6 ounces each) seasoned with salt and freshly ground black pepper to taste
2 tablespoons olive oil
1 bunch sautéing greens such as kale, mustard greens, or white chard, stemmed and cut crosswise into 1-inch-wide shreds
freshly ground black pepper to taste

To make the red wine butter: In a small saucepan combine the wine and vinegar. Bring to a boil, reduce heat and simmer until reduced to syrup, about 20 minutes. Remove from heat and let cool.

In a mixer bowl using an electric mixer on medium speed, blend the butter, garlic, thyme, salt, pepper and reduced wine mixture. This can be refrigerated for several days or frozen for several weeks.

To prepare the potatoes: In a large pot, cover the potatoes with water. Add 2 teaspoons of salt. Bring the water to a boil, reduce heat and simmer for 15 to 20 minutes or until fork-tender. Drain well. Add 2 tablespoons red wine butter and the parsley; set aside and keep warm.

Meanwhile, preheat the oven to 350 degrees. In a large ovenproof skillet, heat 1 tablespoons olive oil over high heat. Put the halibut in the pan and brown until it releases from the pan, 4 to 5 minutes. In a small saucepan, melt 1 ½ tablespoons wine butter. Turn the fillets over and baste with the red wine butter. Place in the oven and cook for 7 to 10 minutes or until opaque throughout. Remove from the oven and cover loosely with aluminum foil to keep warm.

To prepare the greens: In a 10-inch skillet, heat the remaining tablespoon of olive oil over medium-high heat. Add the greens, stir and cook until wilted. Season with the remaining ½ teaspoon salt and pepper to taste.

To serve, portion the potatoes, wilted greens and halibut onto each plate. Melt the remaining wine butter and drizzle over the halibut.

Recipe From: "Wildwood Cooking from the Source in the Pacific Northwest"