



## Pan-Seared Halibut with Shallot-Riesling sauce made with Nik Weis St. Urbans-Hof Estate Riesling from Old Vines

### INGREDIENTS:

- 2 tablespoon oil
- 4 tablespoons butter
- 3 shallots, diced
- 1/2 bottle Nik Weis St. Urbans-Hof Estate Riesling from Old Vines (not chilled)
- 1 lb. halibut fillets (skin removed)
- 1/4 cup capers
- 1 teaspoon kosher salt, plus more to taste
- 1 teaspoon black pepper, plus more to taste

### HOW TO MAKE:

#### Step 1

Heat 1 tbsp. oil and 3 tbsp. butter in a skillet on the stovetop. Add diced shallots and sauté at medium heat until softened, about 5 minutes. Add Riesling slowly and simmer for about 15 minutes. Add salt and pepper to season to your liking.

#### Step 2

Heat 1 tbsp. oil and 1 tbsp. butter in separate skillet on med-high heat for 2 minutes. Season the halibut fillets on both sides with a little salt & pepper. Make sure the skillet is pretty hot and add halibut fillets. Watch closely and cook on one side for 2-3 minutes. Flip and cook opposite side 2-3 minutes. Be careful not to overcook. Add capers and cook for one more minute.

#### Step 3

Take fillets off heat and transfer to plates. Spoon the shallot Riesling sauce over the fillets. Feel free to place the fillets and sauce over a bed of rice pilaf or pasta to soak up the yummy sauce.