



## Santa Rosa Hills CSA

### Basil, garlic, and baby squash

#### **Grilled Local Halibut with Walnut Pesto and grilled mixed baby squash**

Fresh, local halibut can be bought directly from the fishermen at the Santa Barbara Harbor, or through several local grocery stores. Rancho la Vina walnuts, La Nogalera walnut oil, and Spring Hill cheeses can be included in your box by ordering online the week before delivery.

#### **Walnut Pesto**

2 cups basil  
2 cloves garlic  
¼ cup Rancho la Vina walnuts  
⅔ cup La Nogalera walnut oil or olive oil  
½ cup Spring Hill Jersey Dry Jack cheese or parmesan, freshly grated  
Salt and fresh ground pepper to taste

#### **Preparation:**

- 1) Combine first four ingredients in a food processor or blender until smooth.
- 2) Spoon into bowl, stir in grated cheese and add salt and pepper to taste.

#### **Grilled Halibut and Baby Squash**

¼ cup olive oil  
¼ cup balsamic vinegar  
Salt and pepper  
2 halibut steaks  
6 baby squash, halved lengthwise

#### **Preparation:**

- 1) Whisk olive oil and balsamic vinegar together in a small bowl.
- 2) Brush both sides of squash with oil and vinegar mixture, then sprinkle with salt and pepper.
- 3) Lightly sprinkle both sides of halibut with salt and pepper.
- 4) Prepare barbecue.
- 5) Grill squash and halibut over medium heat, turning both once or twice. Squash should be limp and lightly charred. Halibut should be opaque, firm, and show grill markings.
- 6) Brush vegetables and halibut with walnut pesto and serve.