

SEAFOOD MARINADE

Ingredients

1. 1/4 c. soy sauce
2. 2 tbsp. cooking oil
3. 1 tsp. lemon peel, finely shredded
4. 2 tbsp. lemon juice
5. 1 clove garlic, minced
6. 1 tsp. dill weed
7. Note: For 1 pound shark, swordfish, grouper, halibut, etc. steaks, 1 inch thick'

Instructions

1. In a shallow dish, combine all ingredients.
2. Add fish and cover with marinade.
3. Marinate for 1 hour, turning steaks 2 to 3 times.
4. Preheat grill or broiler.
5. Drain fish, reserving marinade.
6. Place fish steaks on grill or broiler and cook 4 inches from heat source.
7. Cook 5 minutes on each side, brush with reserved marinade after turning. Sprinkle with snipped parsley before serving (if desired).