

FISH MARINADE

Blend the following ingredients together well:

- ½ cup soy sauce
- 1 cup dry white wine or balsamic vinegar
- 2 T. fresh lemon juice
- 1 t. fresh ground ginger
- 2 cloves minced or roasted garlic
- ½ cup olive oil



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Pour over fish, cover and refrigerate for at least 30 minutes.

Cook on grill, bake or broil in oven just til brown. Glaze with any remaining sauce while cooking.