

## Cooking Shrimp and Fish on the BBQ - A Great Recipe for Barbequing Seafood

taken from: [ThundermistFishingTips.com](http://www.ThundermistFishingTips.com) (visit link for video)

The readers from our Thundermist Fishing Tips blog have been asking us to publish another fish recipe, so this time we would like to concentrate on grilling fish. The recipe I am sharing with you today is extremely simple & absolutely fantastic!

This recipe is a marinade that you baste over top of your fish when grilling. Simply place your fish on a hot grill & then with a brush, baste this marinade over top of your fish. Do this many times. After a few minutes, turn your fish over and continue to baste the marinade on this side – many times.

Continue to baste your fish until you have used up all the marinade. Once your fish is cooked, remove from the grill & serve hot. IT's that simple. Here's the recipe for the marinade:

- Juice of one lemon
- 5 – 7 tablespoons of olive oil
- 2 cloves of garlic, minced
- Salt & black pepper to taste
- Put all above ingredients in a small bowl & whisk them all together
- For best results, let stand for ½ hour to allow the flavors to emulsify
- (Note: it's best to use the juice from a fresh lemon, as compared to purchased lemon juice)

Here's another tip to use the above, which you will absolutely love. Take some shrimp & put them on a skewer (shrimp-ka-bobs). Put the shrimp on a hot grill & baste both sides with the above marinade, until the shrimp are cooked. Remove and serve hot. Chances are, this will be the best shrimp you will ever serve – they turn out to be absolutely delicious!

This is such a simple recipe which is fast and easy to prepare. The bonus being that it will make your grilled fish, or shrimp, amazing. Try it – you will not be disappointed.

Until next time, Bona Petit!

Claudio