



The Prime Spice Perfect Fish and Seafood Marinade

Halibut? Red Snapper? Salmon? Scallops? Shrimp? Pick one of your favorites and give this marinade a try!

- ½ cup lemon juice, freshly squeezed
- ¼ cup orange juice, freshly squeezed
- 1 tablespoon Dijon mustard
- 2 green onions, finely chopped
- 1 clove garlic, minced
- 2 tablespoons The Prime Spice Original Mediterranean Spice Blend
- 1 teaspoon salt
- 1/3 cup olive oil

In a jar with a lid, combine all the ingredients **except the oil**. Put the lid on and swish around the marinade for about 2 minutes. Add the olive oil to the marinade, put the lid on and shake vigorously to combine. This can be stored in the fridge for up to 2 weeks.

Use this marinade generously. Don't marinate for more than 1 hour or your fish will "cook" because of the acid in the juices.