

# Marinade for Seafood

---

**Category:** Sauce

**Servings:** 4

**Rating:** 10

**Source:** French Creek Seafoods

## Description:

When I made this, I marinated a 1 1/2 lb. salmon fillet for about 3 hours then broiled it till it was bubbly and brown and the salmon just flaking. I used the lemon juice option and served with a wedge of lemon on the side. Quite delicious and rich with no other seasoning or sauce needed. I an didn't even miss the tartar sauce for once!

## Ingredients:

olive oil	1/4 cup
soy sauce	1 Tbsp
whiskey or dark rum	2 Tbsp
pepper	1/8 tsp.
brown sugar	1 Tbsp
garlic	1 clove, minced
salt	1/2 tsp or less
fresh dill	1/2 tsp. (optional)
fresh ginger	1/2 tsp. (optional)
lemon juice	

## Instructions:

Marinate seafood not less than 30 minutes and not more than 24 hours. That's it.