

GRILLED SEAFOOD RECIPES

Grilled Lemon Garlic Salmon

INGREDIENTS:

- 2 garlic cloves, minced
- 2 tsp. grated lemon peel
- 1/2 tsp. salt
- 1/2 tsp. minced fresh rosemary
- 1/2 tsp. pepper
- 4 salmon fillets (6 ounces each)

DIRECTIONS:

In a small bowl, mix the first five ingredients; rub over fillets. Let stand 15 minutes. Moisten a paper towel with cooking oil; using long-handled tongs, rub on grill rack to coat lightly. Place salmon on grill rack, skin side up. Grill, covered, over medium heat or broil 4 in. from heat 4 minutes. Turn; grill 3-6 minutes longer or until fish just begins to flake easily with a fork. Yield: 4 servings.

** Recipe from Taste By Home

Grilled Salmon w/ Pineapple Salsa

INGREDIENTS:

- Juice of 3 limes, divided
- 2 tbsp. extra-virgin olive oil
- 1 tsp. honey
- 4 6-oz. skin-on salmon fillets
- 1 1/2 c. chopped pineapple
- 1/4 red onion, chopped
- 1 tbsp. chopped fresh cilantro
- kosher salt
- Freshly ground black pepper

DIRECTIONS:

Make sauce: In a large bowl, whisk together juice of 2 limes, olive oil and honey. Heat grill to high. Add salmon, brushing with honey-lime sauce, and grill until cooked through, 5 to 6 minutes per side.

Meanwhile, make pineapple salsa: In a medium bowl, combine pineapple, onion, remaining lime juice and cilantro and season with salt and pepper. Serve salmon warm with salsa.

** Recipe from Delish

Southwestern Grilled Catfish

INGREDIENTS:

- 3 tsp. paprika
- 3 tsp. chili powder
- 1 -1 1/2 tsp. ground cumin
- 1 -1 1/2 tsp. ground coriander
- 1 tsp. cayenne pepper
- 1/2 tsp. garlic powder
- 2 tsp. salt
- 4 (6 oz.) catfish fillets

DIRECTIONS:

Combine the first 7 ingredients; stir well. Rub spice mixture over catfish fillets. Coat grill rack with nonstick cooking spray. Grill fillets over medium heat for 5 minutes per side or until fish flakes easily. Serve with fresh salsa.

** Recipe from Food.com.

Sweet Chili Lime Grilled Squid Steaks

INGREDIENTS:

- 2 squid steaks (thawed)
- 1/2 cup sweet chili sauce
- 2 tbsp. soy sauce
- Juice of 1 1/2 limes
- 1/4 tsp. crushed red pepper flakes
- 1/4 tsp. granulated garlic
- Lime wedges and salt for serving

DIRECTIONS:

Make the marinade by combining the sweet chili sauce, soy sauce, lime juice, crushed red pepper & garlic. Reserve about 6 tbsp. for dipping. Pour the remaining marinade over the squid steaks and marinate for 30 min. Heat an outdoor grill until almost smoking & brush oil on grates. Grill the squid for no more than 2-3 min per side. Remove, slice & serve sprinkled w/ salt, the lime wedges & marinade as a dipping sauce.

** Recipe from Food52

Grilled Tuna with Herbed Aioli

INGREDIENTS:

- 1/4 cup olive oil
- 2 tbsp. red wine vinegar
- 2 tbsp. chopped fresh basil
- 2 tsp. chopped fresh thyme
- 2 tsp. dried tarragon
- 2 large garlic cloves, finely chopped
- 1/3 cup mayonnaise
- 4 7oz. tuna steaks (1" thick)

DIRECTIONS:

Whisk together first 6 ingredients in shallow dish for marinade. Place mayonnaise in separate small bowl. Whisk in 1 1/2 tbsp. marinade. Set aioli aside. Sprinkle fish with salt and pepper. Place fish in marinade in dish, turning to coat evenly. Marinate 1 hour at room temperature, turning fish occasionally. Oil grill rack. Prepare barbecue (medium-high heat). Grill fish to desired doneness, about 3 minutes per side for medium. Top fish with aioli and serve.

** Recipe from Epicurious.

Grilled New Orleans- Style Shrimp

INGREDIENTS:

- 1 1/2 lb. large shrimp
- 2 tbsp. olive oil
- 3 medium garlic cloves, minced
- 3/4 tsp. salt
- 3/4 stick unsalted butter
- 2 tsp. chili powder
- 2 tsp. black pepper
- 4 tsp. Worcestershire sauce
- 1 tbsp. fresh lemon juice
- 7 (12-inch) wooden skewers
- Baguette for serving
- Lemon wedges for serving

DIRECTIONS:

Snip shells of shrimp w/ scissors down middle of back, leaving tail and first segment of shell intact. Make an incision along length of back where shells are cut & devein, leaving shells in place. (Shells will prevent shrimp from becoming tough on outside when grilled.) Toss shrimp w/ oil, garlic & 1/2 tsp. salt- marinate at room temp 15 min. While shrimp marinate, prepare grill for cooking. Preheat burners on high, covered, 10 min, then reduce heat to moderately high. Heat butter, chili powder, pepper, Worcestershire sauce and remaining 1/4 tsp. salt in a small heavy saucepan over low heat, stirring, until butter is melted, then remove from heat and stir in lemon juice. Thread 4-5 shrimp onto each skewer and grill & cover- turning over once, until just cooked through, 3-4 minutes total. Push shrimp off skewers into a bowl, then pour butter mixture over them and toss to combine well.

* Recipe from Epicurious.

7839 Enterprise Drive | Mentor, OH | 44060
Phone: 440.951.6448 | 800.686.0908
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