

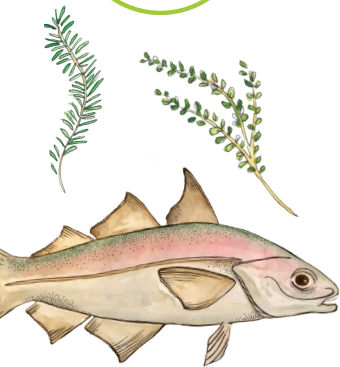


## FARM FRESH IN JUNE

### LEMON/HERB MARINADE FOR SEAFOOD

#### INGREDIENTS:

- 1/3 cup olive oil
- 1/4 cup freshly squeezed lemon juice
- 1 Tbsp chopped fresh basil leaves
- 2 tsp chopped fresh thyme leaves
- 1/4 tsp salt
- 1/4 tsp pepper
- 2 cloves garlic, finely chopped



## INSTRUCTIONS:

1. In shallow dish, mix all ingredients.
2. Add about 1 pound of fish or seafood; turn to coat with marinade. Cover and refrigerate - at least 30 minutes, but not more than 24 hours.
3. Remove fish from marinade; reserve marinade. Grill meat as desired, brushing occasionally with marinade.
4. Heat remaining marinade to boil, let boil for 1 minute, then simmer and reduce till thickened. Serve as sauce with grilled meat. Enjoy!

*Contributed by: Kendall Young, NH Community Seafood, Portsmouth*