

Grilling with Seafood

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Pg. 3 | *grilled shrimp skewers*



Pg. 5 | *grilled salmon*



Pg. 4 | *grilled tuna with mango salsa*



Grilling with Seafood

Greetings,

Cooking seafood at home doesn't have to be a hassle. All you need is the seafood of your choice, a grill and some hungry guests! Eversave Recipes "Grilling with Seafood" cookbook is filled with great summertime (or anytime) tips and recipes. Try one of these for a family dinner, summer BBQ or a quick on the go meal for yourself.

At Eversave Recipes members share their favorite time-saving, budget-friendly and family-tested recipes. Do you know a recipe that saves time, saves money or is just too good to keep to yourself? Visit Eversave.com to share and find recipes, and to get free samples, coupons & more!

Enjoy!

Share your time saving
and money saving
recipes!



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OWN RECIPE!**

Grilled Shrimp Skewers

By Michelle S.

Great for a summertime party or family dinner!

Ingredients

- 16 large, peeled and deveined shrimp
- 1 lemon, zested
- About a 1/2 lemon, juiced
- Extra-virgin olive oil
- 1 handful of flat-leaf parsley
- 1 handful cilantro leaves
- 1 clove garlic
- 1 jar roasted red peppers
- 1 yellow onion chopped
- 1 tablespoon hot sauce
- 1/2 seedless cucumber, peeled, chopped
- 2 celery sticks chopped
- 2 thick slices of bread chopped
- Salt

Directions

Preheat grill to medium high heat. Skewer 4 shrimp. Place a palm full of parsley and cilantro leaves on the cutting board with the lemon zest and 1 clove of garlic. Finely chop this mixture and put to side. Place remaining herbs and garlic in the food processor with peppers, celery, cucumber, bread and hot sauce and process until smooth. Grill shrimp 4 minutes on each side until shrimp is firm. Serve shrimp on a platter with the blended mixture as a dipping sauce with reserved parsley, cilantro and garlic mixture on top.



Appetizer

Little Neck Clams

A great and easy treat to add to your barbecue. Grill some Little Neck Clams in the shell on the grill. Keep them over the heat until they open. Squirt them with lemon and serve with cocktail sauce, horseradish and some Tabasco if you like spice.

Grilled Tuna with Mango Salsa

By Michelle S.

Quick and refreshing grilled tuna!

Ingredients

Fresh tuna steaks
Black pepper
1/2 clove of garlic, minced
1 tablespoon of honey
1 mango, chopped
1/2 green onion, chopped
1 jalapeno pepper, minced
2 tablespoons of parsley, chopped
1/2 cup chopped, roasted red pepper
1/2 lemon, juiced
Vegetable oil

Directions

Coat the tuna steaks with pepper pressed into both sides. Oil the grill rack before you turn it on. Grill to sear turning once, then grill approximately 6 minutes. Combine all other ingredients together to make a mango salsa. Serve the grilled tuna with the mango salsa on top. Serve immediately.



Cooking Tip

How to get a diamond shaped pattern on grilled fish:

- 1.) Lightly coat grill with vegetable oil BEFORE starting the grill. This will help from having the fish stick to your rack.
- 2.) Preheat the grill to medium-high.
- 3.) Brush both sides of the fish with olive oil.
- 4.) Cook without turning on first side for 2 to 3 minutes.
- 5.) Rotate fish 45-degrees on the grill. Cook for 2 to 3 minutes longer.
- 6.) Flip fish to other side and finish cooking time.

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Grilled Salmon

By Stacy and David Morris

Mmmm Mmmm good!

Ingredients

- 6 Salmon fillets
- 1 teaspoon garlic powder
- 1 teaspoon parsley flakes
- 1 can beer of choice
- 4 tablespoons lemon juice
- 2 teaspoons lemon pepper
- 1 medium onion
- 1 tablespoon Dijon mustard, optional

Directions

Lay fish on tin foil and set on top of grill, folding up sides to hold in liquids. Pour lemon pepper, garlic powder, lemon juice, and beer of choice over the top of the fish, and then add onion and parsley. Grill for approximately 15 -20 minutes flipping fish and coating in beer and lemon juice mixture. Add Dijon mustard upon completion for dipping at the end. Enjoy!

Prep time: 5 minutes

Cook time: 15 minutes

Servings: 4



Did You Know?

Firm fish can be cooked directly on the grill, without tin foil, if handled carefully. Grill fillets over medium heat. Try to only turn the fish once as flipping back and forth will break fish apart.

Grilled Tilapia

By Chasity R.

A grilled delight! Can be served over rice with vegetables or your choice of side dishes. My family likes cottage cheese and corn.

Ingredients

- 8 Fillets Tilapia
- 1 stick butter
- 1 tablespoon lemon pepper
- 1 tablespoon garlic powder

Directions

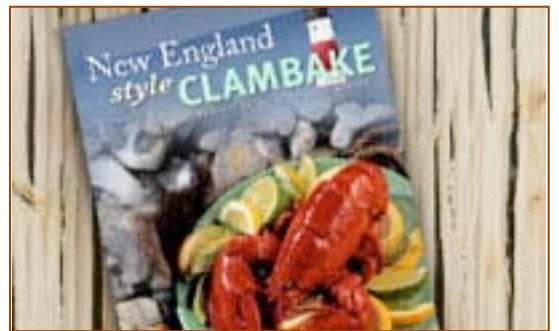
Before you turn on your grill lightly brush it with vegetable oil. Place each fillet on tin foil and then on grill. Season each fillet with lemon pepper and garlic powder. Place additional foil over fillets. Let cook until edges start to brown. Flip fillets and continue to cook until both sides are light/golden brown. Serve with your choice of sides. (Cooking time will vary depending on the size of fillets)

Prep time: 10 minutes

Servings : 3

Want to have a clambake?

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Grilled Apple Flavored Salmon

By Mike B.

This has a great apple flavor to it! Can be made on the grill or broiler.

Ingredients

3/4 cup apple juice
1 clove of garlic chopped
6 tablespoon soy sauce
1 tablespoon butter or margarine
6 salmon filets
Back pepper

Directions

In a saucepan, heat the apple juice, soy sauce, butter, pepper and garlic. Bring to a boil. Let mixture cool. Place salmon fillets in a deep dish and pour marinade all over. Leave for one hour or more in the refrigerator. Grill or broil under a hot broiler for 8 to 10 minutes.

Add a little seafood to your salad.

By Evelyn Bradley

Ingredients

Cooked salad shrimp
Imitation crab meat
12 green onions
1 green bell pepper
Hellmann's mayonnaise

Directions

Mix all together and tear crab meat into pieces. Dice green onions and bell pepper mix and add Hellmann's mayonnaise mix. Enjoy

Servings: 10



Simple Grilled Swordfish

Ingredients

- 4 (8 ounce) swordfish steaks
- 1/2 cup teriyaki sauce
- 1/2 lemon, juiced
- 2 tablespoons margarine, softened
- 1 teaspoon garlic powder

Directions

Heat grill to medium heat. Marinate swordfish in teriyaki sauce and lemon juice for 5 minutes per side. Lightly oil grill with vegetable oil **before you turn it on.** Grill steaks, basting frequently with melted margarine, for 5 to 6 minutes per side, or until fish flakes easily with a fork. Season with garlic powder, and serve.



Did you know?

Cooking fish in milk will sweeten the taste and takes the "fishy-ness" out of it! You can bake fish in milk and top it with a variety of different seasonings that you like.

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