

C's "Meaty" Fish Citrus Marinade

This marinade goes best on the "meatier" fish like Halibut, Yellowtail, Shark, or Swordfish.

Ingredients:

1 Large Oranges, juiced
2 Lemons, juiced
3 Limes, juiced
1/4 - 1/3 Cup *Light Olive Oil
(*this doesn't mean less fat, just a lighter version of the oil itself)
1/8 - 1/4 Low-Sodium Soy Sauce

Directions:

- 1. Season filets of fish with Kosher Salt and Fresh Black Pepper**
- 2. Place in a large Zippie**
- 3. Make your Citrus Marinade above**
- 4. Pour mixture into Zippie and marinate fish for no longer than 30 minutes prior to grilling**