

Seafood Marinade

1 cup salad oil

1 medium onion, thinly sliced

2/3 cup Tarragon, Dill or Chive Blossom Vinegar*
juice of one lemon

Whisk all ingredients together. Toss with cold seafood and refrigerate several hours or overnight. Baste fillets before grilling or sauté in marinade. Enough for 1 to 2 lbs. of fillets.

*herbed vinegar by placing 1 cup of herb leaves in a glass jar with 1 1/2 cups white or wine vinegar. Bruise the herbs and allow to steep for 7 to 10 days, then strain and use. Keeps indefinitely and does not need refrigeration.

Recipe courtesy of backyardpatch.blogspot.com