Fish Recipes

by David Smith bbidsmith@aol.com (800) 274-4272

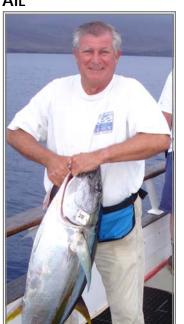
ALBACORE



Bacon wrapped Albacore steaks about 11/4 inches thick Cook bacon strips about 1/2 done

Wrap bacon around steaks and pin w/toothpicks Barbecue about 31/2 to 41/2 minutes each side





Sesame seed Use Yellow tail Marinate 1¼ inch steaks in soy sauce, about 15 min/side Sprinkle with roasted sesame seeds on both sides Barbecue about 3¹/₂ minutes per side



~ Note: If fish smells after taking it out of package, soak in milk for 15 min/side.

YELLOWFIN



Tuna salad Use Yellowfin (Ahi) 12 oz baked tuna, flaked 2 celery rib, diced 1/2 onion diced 4-6 TBS Mayonnaise to taste 1-2 TBS sweet relish Dash Worcestershire sauce 2 TBS Wasabi Mayonnaise

Ahi

Slice Yellowfin (Ahi) into 1/8" thick pieces Serve raw with soy sauce, wasabi mustard & sliced ginger. Good with sticky rice and Chinese salad (sesame dressing)





DoDo Italiano Soak fish 5-10 minutes in lemon juice Saute olive oil, white wine & chicken stock Add 2-3 sliced garlics Add chopped tomatoes Add DoDo (cut into ³/₄" pieces) Add Lawry's seasoning, ground pepper & oregano When done, add small amount of cooked pasta (shells or farfalle)



MISC.



Susan's any fish BBQ Marinate fish in Bernstein's Italian dressing Barbeque and baste