



Lemon Pepper Marinade



Ingredients:

- ½ cup fresh lemon juice
- The zest of one lemon
- 3 garlic cloves, mashed
- ½ cup extra virgin olive oil
- Few drops Tabasco sauce
- 2 tbsp lemon pepper seasoning

Method:

1. Combine all ingredients in a large bowl with a whisk.
2. Pour into a large Ziploc bag and add your chicken, shrimp or fish.
3. Marinate in the refrigerator for two hours.
4. If using for shrimp, only marinate for 30 minutes.