



From Our Family to Yours

## Skewer Marinades

*Skewers come in all shapes and sizes, flavors and proteins and they are great for groups!  
Try any of these marinades with your favorite seafood, vegetables and grilling fruits.*

### Chili Lime Marinade

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2 Tbsp Canola or Vegetable Oil (SKU #30093)

¼ cup Lime Juice (SKU #860858)

Zest of 1 Lime (SKU #860858)

1 clove Garlic, crushed (SKU #860873)

1 Tbsp fresh Cilantro (SKU #89099)

2 Tbsp Shallot, finely diced

2 tsp Chili Powder (SKU #68083)

1 tsp Garlic Powder (SKU #68156)

¼ tsp Ground Cumin (SKU #68126)

Chili Flakes, to taste (SKU #68266)

Salt, to taste (SKU #92274)

Pepper, to taste (SKU #68258)

Combine all ingredients together in a blender or food processor and blend until fully combined and smooth. Marinate the seafood skewers for 30-60 minutes.



## Teriyaki Marinade

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- 2 cups Low-Sodium Soy Sauce (SKU #862031)
- ¼ cup Brown Sugar (SKU #861616)
- 2 Tbsp fresh Ginger, grated
- 2 cloves Garlic, grated or minced (SKU #860873)
- ¼ cup White Vinegar (SKU #56100)
- ¼ cup Sesame Oil
- 1 bunch Green Onions, chopped

Mix all the sauce ingredients together in a large bowl or baking dish. Reserve ¼ cup of marinade and set aside. Marinate the seafood skewers for 15-45 minutes. While seafood is marinating, heat reserve marinade in a small saucepan until it becomes thick. Remove from the heat and save to brush onto the cooked seafood.



## Lemon Garlic Marinade

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- ¼ cup Olive Oil (SKU #30072)
- ½ cup fresh Lemon Juice (SKU #860865)
- Zest of 1 Lemon (SKU #860865)
- 3 cloves Garlic (SKU #860873)
- 2 tsp Dijon Mustard
- ½ tsp fresh Oregano
- ¼ tsp dried Thyme (SKU #10987)
- Salt, to taste (SKU #92274)
- Pepper, to taste (SKU #68258)

Combine all ingredients together in a blender or food processor and blend until fully combined and smooth. Marinate the seafood skewers for 30-60 minutes.



## Citrus Herb Marinade

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- ¼ cup Olive Oil (SKU #30072)
- ¼ cup Orange Juice (SKU #860861)
- ¼ cup Lime Juice (SKU #860858)
- 4 cloves Garlic, crushed (SKU #860873)
- 1 tsp Oregano (SKU #862266)
- 1 Tbsp fresh Cilantro (SKU #89099)
- 2 Tbsp Shallot, finely diced
- ¼ tsp Ground Cumin (SKU #68126)
- Salt, to taste (SKU #92274)
- Pepper, to taste (SKU #68258)



Combine all ingredients together in a blender or food processor and blend until fully combined and smooth. Marinate the seafood skewers for 30-60 minutes.

*\*Recipe sourced from Aqua Star*