

Bone Suckin' Cod and Salsa Verde



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Ingredients:

Bone Suckin' Sauce, 1 cup

Bone Suckin' Poultry Seasoning,

1 tsp.

Zucchini, 2 medium

Cilantro, 1/4 cup

Onion, 1 small

Lime Juice, 5 tsp.

Jalapeño, 1 seeded and finely chopped

Lime Zest, 2 tsp.

Sea Salt, 3 tsp.

Pepper, 1 tsp. coarsely ground

Cod, 6- 6oz fillets



Directions:

Place Cod Fillets in a bowl and cover with Bone Suckin' Sauce, cover, and set aside in refrigerator for 30 minutes. Combine zucchini, chopped cilantro, Bone Suckin' Poultry Seasoning, onion, lime juice, lime zest, jalapeño and salt in a blender. Puree until smooth, cover in a bowl and chill. This may be done up to 3 hours ahead of time. Preheat grill to a medium-high setting. Place Cod on grill and cook 3 to 4 minutes on each side. Transfer cooked Cod onto a plate and top with Zucchini Salsa. Serves 6.

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