

Grilling Fish Marinade

¼ cup gin
¼ cup balsamic vinegar
¼ cup olive oil
8 medium-sized pepperoncini peppers
1 large clove of garlic
1 tsp. salt

Remove the stems, but leave the seeds and the brine vinegar in the peppers. Peel the garlic. Blend all the ingredients. Place fish for grilling in a strong ziplock plastic bag and add marinade. Try to seal the bag with a minimum of air trapped inside. Refrigerate at least overnight, turning the bag over a few times. Save the marinade when the fish is removed for grilling. Baste grilling meat with the marinade when it is turned.

This marinade is particularly good for the stronger flavored fish like bluefish, king mackerel, cobia, and amberjack. However, it's good on any of the larger fish that can stand up to grilling without falling to pieces on the grill.