

31 Easy To Make Seafood Recipes To Cook On Your Grill Barbecue Grilling

Seafood is a versatile and delicious ingredient that can be cooked in a variety of ways. Grilling is one of the best ways to cook seafood, as it imparts a smoky flavor and a beautiful char. In this article, we will share 31 easy-to-make seafood recipes that you can cook on your grill. These recipes are perfect for any occasion, from a casual weeknight dinner to a special occasion party.



Barbecue Salmon & Shrimp: 31 Easy to Make Seafood Recipes to Cook on Your Grill (Barbecue Grilling Book

1) by Molly Johnsen

★★★★★ 5 out of 5

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Grilled Seafood Recipes

1. Grilled Salmon with Lemon and Dill

This classic grilled salmon recipe is simple to make and packed with flavor. The salmon is marinated in a mixture of lemon juice, dill, olive oil, salt, and

pepper. Once marinated, the salmon is grilled to perfection and served with a lemon wedge.



2. Grilled Shrimp Scampi

This grilled shrimp scampi recipe is a delicious and easy way to enjoy shrimp. The shrimp are marinated in a mixture of white wine, garlic, butter,

lemon juice, and parsley. Once marinated, the shrimp are grilled to perfection and served over pasta.



3. Grilled Tuna Steaks with Mango Salsa

These grilled tuna steaks are a healthy and flavorful main course. The tuna is grilled to perfection and topped with a refreshing mango salsa. The salsa is made with mango, red onion, cilantro, and lime juice.



4. Grilled Swordfish with Lemon Butter Sauce

This grilled swordfish recipe is a delicious and elegant main course. The swordfish is grilled to perfection and served with a lemon butter sauce. The sauce is made with butter, lemon juice, white wine, and capers.



5. Grilled Halibut with Roasted Vegetables

This grilled halibut recipe is a healthy and delicious way to enjoy halibut. The halibut is grilled to perfection and served with roasted vegetables. The vegetables are roasted in a mixture of olive oil, salt, and pepper.



These are just a few of the many easy-to-make seafood recipes that you can cook on your grill. With so many delicious options to choose from, you're sure to find a recipe that you'll love.

So fire up your grill and get ready to enjoy some delicious seafood!



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