



## BLUE ZOO CAPER-ANCHOVY MARINADE

1 cup mayonnaise  
2 tablespoons water

1 tablespoon dried anchovy  
1 tablespoon dried capers  
1 tablespoon dried garlic

1 tablespoon olive oil  
1 tablespoon parsley, chopped  
1/2 teaspoon white pepper

In skillet place capers, anchovies, and chopped garlic and cook over medium heat until dried and toasty. Cook approx. 2 Tbs. of each to get 1 Tbs. dried product.

Mix dried capers-anchovy-garlic in mayonnaise, add water to thin a bit, then add olive oil, parsley and white pepper, Stir well.

Marinate fish fillets in about 1/2 of the thick paste, then cook over a medium hot grill. Just before serving spoon the remaining marinade over the fish.

**Makes about 1/4 cups.**

