

Quick & Easy Recipes

Minted Salmon

Ingredients

Recipe makes 4 servings

- 1 bunch fresh mint, stems removed
- 1 bunch flat-leaf parsley, stems removed
- ½ cup fresh lemon juice
- 4 cloves garlic, peeled
- 2 tablespoons honey
- 2 tablespoons olive oil
- 4 teaspoons kosher salt
- 1 teaspoon freshly ground black pepper
- 4 (6 ounce) salmon fillets
- 2 tablespoons butter, melted
- 1 lemon, thinly sliced
- 4 small mint sprigs for garnish

Directions

1. Preheat a grill for medium-high heat. Place the grill rack 5 inches from the heat source.
2. In a blender or food processor combine the mint and parsley with the lemon juice, garlic, honey, olive oil, salt and pepper. Blend into a smooth paste. Spread the herb paste over the salmon fillets and allow to marinate for five minutes.
3. Remove salmon from marinade, and discard remaining marinade. Lightly oil the grill, then grill salmon for 2 to 3 minutes on each side, or until fish flakes when tested with a fork.
4. Brush the fillets with melted butter and garnish with lemon slices and mint sprigs before serving.



Grilled Marinated Shrimp

Recipe makes 6 servings

Ingredients

- 1 cup olive oil
- ¼ cup chopped fresh parsley
- 1 lemon, juiced
- 2 tablespoons hot pepper sauce
- 3 cloves garlic, minced
- 1 tablespoon tomato paste
- 2 teaspoons dried oregano
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 2 pounds large shrimp, peeled and deveined with tails attached skewers

Directions

1. In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.
2. Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Discard marinade.
3. Lightly oil grill grate. Cook shrimp for 5 minutes per side, or until opaque, basting frequently with reserved marinade.



Don Perico

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10 Cooking Tips

1. Preserve the nutrients and colors in veggies. Cook them quickly by steaming or stir-frying.
2. Use herbs, vinegar, tomatoes, onions and/or fat-free or low-fat sauces or salad dressings for better health, especially if you have high blood pressure or high cholesterol.
3. Use your time and your freezer wisely. When you cook once, make it last longer by preparing enough for several other meals. Freeze it and have a ready-made healthy treat for the next time you are simply too tired to bother.
4. A smoothie can cover a multitude of needs. Throw a banana (you can keep them in the freezer for weeks) into your blender along with frozen berries, kiwi or whatever fruit is around, some orange or other 100% juice, some fat-free or low-fat yogurt. You can get 4-5 servings of fruit in one glass of yummy shake. Try getting your loved one to sip on a smoothie. It's easy, cool, refreshing and healthy.
5. Prepared seasonings can have high salt content and increase your risk for high blood pressure. Replace salt with herbs and spices or some of the salt-free seasoning mixes. Use lemon juice, citrus zest or hot chilies to add flavor.
6. Canned, processed and preserved vegetables often have very high sodium content. Look for "low-sodium" veggies or try the frozen varieties. Compare the sodium content on the Nutrition Facts label of similar products (for example, different brands of tomato sauce) and choose the products with less sodium. If you buy canned, rinse veggies under cold water to reduce the level of sodium.
7. Prepare muffins and quick breads with less saturated fat and fewer calories. Use three ripe, very well-mashed bananas, instead of 1/2 cup butter, lard, shortening or oil or substitute one cup of applesauce per one cup of these fats.
8. Choose whole grain for part of your ingredients instead of highly refined products. Use whole-wheat flour, oatmeal and whole cornmeal. Whole-wheat flour can be substituted for up to half of all-purpose flour. For example, if a recipe calls for 2 cups of flour, try 1 cup all-purpose flour and 1 cup minus 1 tablespoon whole-wheat flour.
9. In baking, use plain fat-free or low-fat yogurt or fat-free or low-fat sour cream.
10. Another way to decrease the amount of fat and calories in your recipes is to use fat-free milk or 1% milk instead of whole or reduced-fat (2%) milk. For extra richness, try fat-free half-and-half or evaporated skim milk.