

NAPOLEON Anchovy Garlic Lemon Marinade

2 tins (2 ounces) NAPOLEON Anchovies
½ cup minced onion
2 -3 Tbsp. NAPOLEON EV OO
1 or 2 minced Garlic Cloves
2 Tbsp. lemon juice
3 Tbsp. minced flat-leaf parsley

Rinse & drain Anchovies
Mash them in a bowl with onion, olive oil and garlic
Stir in lemon juice and let stand 20 minutes
Just before using - blend in parsley

Spread this “rub” on Meats for the BBQ, Grilled Bread, raw or grilled vegetables

