Grilled Fish
(4 servings)

Shopping list:
- 1 1/4 pounds frozen fish fillets
- 5-6 potatoes

Marinade:
- 1/2 cup soy sauce
- 1/4 cup water
- 1 chicken bouillon cube
- 2 tablespoons olive oil
- 1 tablespoon light brown sugar
- 1 teaspoon crushed garlic
- 1/2 teaspoon ground ginger
- 1 gallon bag for fish
- 1 quart bag

Prep:
1. Freeze fish fillets and store potatoes until your ready to serve them.
2. Whisk marinade ingredients in a small bowl. Pour into quart freezer bag and lay flat to freeze.

Cook:
1. The night before cooking, move frozen bags of marinade and fish fillets to refrigerator to thaw.
2. Add 1/2 of the bag of marinade to fish and allow 30 minutes for marinating.
3. Set oven to broil or 550°F. Broil or grill fish for 10 minutes and the internal temperature reaches 145°F.
4. Use marinade on potatoes and cook as a side dish to the fish.
5. Enjoy!