

SEAFOOD SUBSTITUTIONS

FOR LENT-FRIENDLY FARE

On Fridays during Lent, millions of people swap out meat for seafood, and today's diners are seeking out more exciting dishes than the bland, broiled preparations they've had in the past. With a bit of creativity, and a little help from Club House for Chefs, you'll not only be able to please your existing clientele, but attract new faces who know that abstaining from meat shouldn't be a sacrifice.



Cinnamon Crusted Salmon with Risotto



Maple Seared Tuna with Grilled Zucchini, Charred Romaine, Fresh Grape Tomato Salad and Ponzu

[CLICK HERE FOR THE RECIPE >>>](#)

Your customers will love to reel in this mouth-watering tuna dish seasoned with **Club House La Grille[®] Maple Bacon Seasoning**.



This dish's tomato salad features spicy, grilled zucchini drizzled in fresh canola oil, lightly chopped romaine drizzled in pepper, salt and olive oil plus radishes and zesty lemon juice. Plate it all together and finish with your pre-prepared ponzo and shaved walnuts for a swimmingly good photo finish.



Cioppino with Old Bay Seasoning

[CLICK HERE FOR THE RECIPE >>>](#)

Originally a classic of the San Francisco area, cioppino adapts to the Chesapeake region with **OLD BAY[®] Seasoning** and fresh, local ingredients. The goal is to layer flavour and



bring out elements of the **OLD BAY[®] Seasoning** with additional red pepper and bay leaf. Celebrate the bounty of the bay with this dish, which can be adapted to whatever regional seafood you have on hand during the six-week Lent occasion.

[LEARN ABOUT OLD BAY >>](#)



Thai Seafood Crepe Amuse Bouche

[CLICK HERE FOR THE RECIPE >>>](#)

This bite-sized seafood starter, worthy of any season, serves as the perfect addition to any menu during the Lent time period. Topped with a **Thai Kitchen[®] Green Curry Paste** in a



bed of seafood liquid, these crepes are filled with a combination of mussels, clams, lemons, onions, **Club House Ground Black Pepper** and so much more. For that extra tasty touch, add a chive garnish before serving.

[WATCH MORE TIPS WITH THAI KITCHEN CURRY PASTES](#)



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