



CHEESY ISLAND MULLET

INGREDIENTS:

2 Pounds mullet fillets
1/2 Cup French or
Thousand Island
dressing

1 1/2 Cups crushed
cheese crackers
2 Tbsp. cooking oil

Paprika

PREPARATION:

Pre heat oven to 500 degrees. Dip mullet into dressing and roll in cracker crumbs. Place on well-greased cookie sheet. Drizzle oil over fish. Sprinkle with paprika. Bake in oven for 10 to 12 minutes.

Enjoy!

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