



## CRISPY FISH SALAD

### INGREDIENTS:

|                         |                         |                  |
|-------------------------|-------------------------|------------------|
| 2 Pounds mullet fillets | 1 Tsp. salt             | 2 Tsp. paprika   |
| 1/2 Cup white vinegar   | 1/4 Tsp. pepper         | Oil for frying   |
| 1 Tsp. tarragon leaves  | 1 Cup all-purpose flour | Salad vegetables |
| 1 1/4 Cups lime juice   | 1/2 Cup yellow cornmeal |                  |

### PREPARATION:

Cut fish into 4 to 5 inch strips; set aside. Combine vinegar, tarragon and lime juice in a flat bottom container with a lid. Place fish strips in vinegar marinade. Close lid tightly and chill for 30 minutes. Combine salt, pepper, flour, cornmeal and paprika; mix well. Remove fish from marinade or until fish is golden brown. Drain on paper towel. Place salad vegetables on plate and arrange fish on top. Serve with favorite dressing.

*Enjoy!*

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