



FISHERMAN'S CHOICE

INGREDIENTS:

1 1/2 pounds of mullet
fillets

1/4 Cup sesame oil

2 Tsp. minced garlic

1 Tbsp. paprika

12 Slices French bread

Lettuce

6 slices of tomatoes

PREPARATION:

Cut fillets into 6 serving-size pieces. Combine oil and garlic. Brush fillets with oil mixture and place on broiler pan. Sprinkle generously with paprika. Broil 5 to 6 inches away from source of heat until fish flakes easily with a fork. Serve on French bread with lettuce and tomatoes.

Enjoy!

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