



GRILLED BARBECUE MULLET & MUSTARD SAUCE

PREPARATION:

4 to 6 large mullet filets,
skin and scales on
8 Ounces olive oil

1/4 Cup butter
1/4 Cup mustard

2 Tsp. lemon or lime
1/2 Cup vinegar

PREPARATION:

Marinate mullet fillets in oil for 2 to 3 hours. Lay fillets on grill down for approximately 20 minutes on medium heat. Turn over and baste with sauce. Cook for another 10 minutes or until done. Serve with side dish of sauce. For the sauce: combine butter, mustard, lemon and vinegar in saucepan. Bring to boil; simmer 2 to 3 minutes.

Enjoy!

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