



## MULLET CHOWDER

### INGREDIENTS:

1 Pound mullet fillets	2 Cups hot water	Dash of pepper
2 Tbsp. chopped bacon	1 Cup diced potatoes	2 Cups milk
1/2 Cup chopped onion	3/4 Tsp. salt	Chopped parsley

### PREPARATION:

Cut fillet into bite size pieces. Fry bacon until brown. Add onion and cook until tender. Add water, potatoes, seasonings and fish. Cover and simmer about 15 minutes or until mullet flakes easily when tested with a fork.

*Enjoy!*

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