



## MULLET SPAGHETTI SAUCE

### INGREDIENTS:

6 Cup skinned mullet fillets	1 Chopped onion	1/2 Tsp. minced garlic
6 Slices bacon, cut into pieces	1/2 Cup chopped celery	1 Tsp. oregano
	1 Large can tomato paste	1/2 Tsp. basil
	1 Can tomatoes	Salt and pepper to taste

### PREPARATION:

Cook bacon in large skillet or dutch oven. Remove and cook onions, celery and mullet in bacon grease on medium or low for 3 to 5 minutes until mullet begins to turn opaque. Add rest of the ingredients including cooked bacon, and simmer on low for 30 minutes to 1 hour.

*Enjoy!*

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