



MULLET TURBANS

INGREDIENTS:

2 pounds skinless,
boneless mullet fillets
1 Tsp. salt
1/2 Tsp. pepper
2 Cups cornbread
stuffing (see below
recipe)

1/4 Cup butter, melted
6 Lime wedges
1/2 Pound mild pork
sausage
1/2 Cup chopped celery
1/2 Cup chopped onion

2 Cup toasted cornbread
cubes
1/2 Cup chicken broth
1/2 Tsp. poultry
seasoning
1/2 Tsp. sage

PREPARATION:

Divide fillets into 6 portions. Sprinkle fillets with salt and pepper. Line 6 greased 10-ounce microwave safe Cups with fillets, over-lapping ends of fillets. Divide stuffing into 6 equal portions and place stuffing in center of each fillet. Brush tops with butter. Cook in microwave on high for 10 to 12 minutes, rotating the custard Cups every 3 minutes. Fish is done when the flakes easily when tested with a fork. Garnish with lime wedges.

Enjoy!

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