



## MULLET IN LIME SAUCE

### INGREDIENTS:

2 Pounds mullet fillets  
1 Tsp. salt  
Dash of pepper

1 Tsp. paprika  
2 Tsp. lime juice  
1 Tsp. grated onion

1/4 Cup melted butter

### PREPARATION:

Cut fillets to serving size portions. Place in a single layer, skin side down, in a well greased baking pan. Combine all other ingredients and pour over fish. Bake in moderate oven (350 degrees) for 20 to 25 minutes or until fish flakes easily when fork tested.

*Enjoy!*

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