



## PICKLED MULLET

### INGREDIENTS:

5/8 Cup pickling salt  
1/4 Cup pickling spice  
1 Cup sugar

1/3 Cup sherry wine  
2 Cup white vinegar  
1 1/2 or 2-Quart jar

3 Medium mullet, filled  
and cut into small  
pieces

### PREPARATION:

Mix 5/8 Cup pickling salt, 1 Cup white vinegar, and mullet together and let stand 5 days; turning each day, while keeping refrigerated. Rinse thoroughly in strainer and place back in jar and add 1 Cup vinegar, 1/4 Cup pickling spice, 1 Cup sugar, 1/3 Cup sherry wine. Mix together well and let stand 5 more days in the refrigerator.

*Enjoy!*

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